



Crispy Waffles with Bacon

Bacon... waffles... what's not to like? Made with [Pamela's Baking & Pancake Mix](#).

Yield: six 4-1/2" waffles

Ingredients

- 10 ounces club soda
- 1 egg, large
- ¼ cup butter, melted
- 2 cups [Pamela's Baking & Pancake Mix](#)
- 3 to 4 pieces bacon, cooked until crisp and crumbled or roughly chopped (½ to ¾ cup)
- Chopped pecans (optional)

Directions

Grease and preheat a waffle iron on medium heat. In a small bowl, whisk together club soda, egg and butter. To make the batter, put Baking & Pancake Mix in a separate medium bowl and slowly stir in the egg mixture. The batter will be a little lumpy. Add bacon to the batter and mix until combined. Let batter rest for three minutes. Bake until golden brown, about 2 to 3 minutes on medium, or according to waffle iron manufacturer's instructions. Serve immediately, topped with chopped pecans, if desired. Waffles may also be kept crisp and warm by placing them in a single layer on a wire rack in a preheated 200°F oven until ready to serve.

NOTE: Use peppered bacon for added intensity.

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