



## Joy The Baker's Brown Sugar Bacon Waffles

- 10 slices of bacon
- 1/4 cup brown sugar

Heat oven to 375 degrees. Line a baking sheet with foil and arrange the bacon in a single layer on the baking sheet. Sprinkle generously with brown sugar. Place in the upper third of the oven and bake until the sugar is caramelized and bacon is brown and crispy, about 10 to 15 minutes. Remove from oven and immediately remove bacon slices using a pair of tongs. Place them on a cutting board (sugared bacon will stick to paper towels) to cool before chopping. Once cool, chop the bacon into bite sized bits and set aside.

- 3 cups all purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/4 cup brown sugar
- 2/3 cup canola oil
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups buttermilk, well shaken

joythebaker says that if you wish to skip the bacon (as if?), add 1/4 teaspoon nutmeg and 3/4 teaspoon cinnamon to the batter.

Preheat your waffle iron.

In a large bowl, combine flour, baking powder, baking soda, salt and brown sugar. Whisk to blend. In a separate medium bowl, whisk together eggs, oil, buttermilk and vanilla extract. Add the wet ingredients to the dry ones and fold. Once almost fully combined, add the bacon bits and stir, being careful not to over mix the batter or the waffles will become tough. It's ok if a few lumps remain in the batter.

Cook the waffles according to your machine's instructions and enjoy.

Leftover waffles can be cooled, wrapped in paper towels, and refrigerated. Or if you have room in your freezer, cool completely, wrap well in plastic wrap and aluminum foil, and freeze for longer term storage. Waffles can easily be reheated in the toaster and beat an Eggo any day of the week.

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*joy the baker's brown sugar bacon waffles* was posted by wendi on 23 november 2009 at [bonappetithon.com](http://bonappetithon.com)