

BACON MAPLE SYRUP FLAPJACK STACK

INGREDIENTS:

- 1 1/4 cups self-rising flour
- Milk (as needed)
- Butter/cooking oil for frying
- 1 cup buttermilk
- 1/2 t salt
- 2 eggs
- 1 pack bacon of your choice
- Maple syrup to serve

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Griddle on your Cobb Cooker and let it heat up for at least 5 minutes. Fry the bacon until crispy and set aside.
3. Place the flour in a mixing bowl and make a well in the middle. Whisk the eggs, buttermilk and salt together with a fork. Pour the mixture into the well and start incorporating the flour until you have a nice batter. The shape and height of your pancakes will vary depending on how thick your batter is, so adjust by adding flour or milk as needed. Set the mixture aside and cover with a cloth.
4. Place the Frying Pan on the Cobb Cooker and cover with the Dome Cover to heat up for 5 minutes.
5. Add a good knob of butter and spoon the batter into the pan. Once you see bubbles appearing on the top of the flapjack, they are ready to flip with a non-metallic spatula.
6. Repeat the process, adding a little more butter or oil to the pan if needed. Build a stack layered with crispy bacon and drizzled generously with maple syrup.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premium Gas - Low to medium heat.