

Bacon Corn Griddle Cakes

This started as the [recipe I found here](#), by Recipe Girl. It sounded so yummy but I made some changes to suit our tastes. Try 'em both!

1# bacon, cooked and crumbled*

1-1/2 cups unbleached flour

1/2 cup whole wheat flour

2 tsp. baking power

1-1/4 tsp. salt

1/4 tsp. cayenne pepper

(Combine all dry ingredients and whisk to add air)

Add to dry ingredients:

1 cup shredded Colby-Jack or Monterrey Jack cheese

1.5 cups corn

Most of the bacon (save a bit for garnish)

(Combine wet ingredients)

1-1/3 cup milk

2 eggs, beaten

3 Tblsp. canola oil

Add the wet ingredients to the other mix.

Cook on a hot griddle.

These pancakes won't bubble all the way through due to their thickness. Check them for turning when the edges look dry.

Serve 'em up with butter and maple syrup!

*I like to put my bacon on a rack in a roasting pan and roast in a hot oven (375-400 degrees) until done. Depending on the bacon this seems to take 20 to 40 minutes.