



## Chestnut Pancakes with Bacon and Crème Fraîche

 **Gluten Free**

READY IN



**25 min.**

SERVINGS



**24**

CALORIES



**142 kcal**

MORNING MEAL

BRUNCH

BREAKFAST

### Ingredients

- 2 teaspoons double-acting baking powder
- 7 ounces honey jarred divided steamed coarsely chopped
- 24 servings cream sour
- 2 large eggs
- 24 servings maple syrup chopped
- 0.8 cup milk
- 0.5 teaspoon salt

6 slices bacon thick-cut chopped

## Equipment

bowl

frying pan

paper towels

blender

slotted spoon

## Directions

Cook bacon in large skillet over medium heat until brown and crisp. Using slotted spoon, transfer bacon to paper towels to drain.

Transfer 2 tablespoons bacon drippings to blender; add milk and next 3 ingredients, then 1 cup chestnuts. Blend until batter is smooth.

Pour batter into bowl; stir in remaining 1/2 cup chestnuts.

Pour remaining drippings into small bowl.

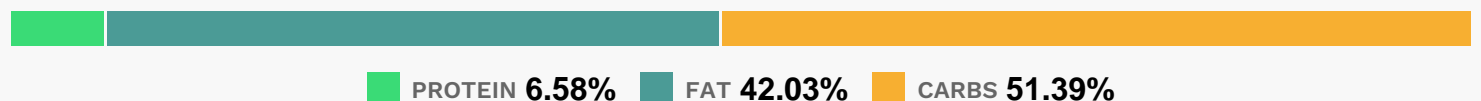
Brush same skillet with some drippings; heat over medium heat. Drop in batter by rounded tablespoonfuls. Cook pancakes until brown and cooked through, about 3 minutes per side.

Transfer to plates. Top with crème fraîche and bacon, then chives or maple syrup.

One serving (4 pancakes and one tablespoon crème fraîche and two tablespoons per serving maple syrup) contains the following: 360.73 Calories (kcal), 39.0% Calories from Fat, 15.65 (g) Fat, 6.80 (g) Saturated Fat, 102.40 (mg) Cholesterol, 47.87 (g) Carbohydrates, 1.82 (g) Dietary Fiber, 29.33 (g)

Bon Appétit

## Nutrition Facts



## Properties

Glycemic Index:9.19, Glycemic Load:7.11, Inflammation Score:-1, Nutrition Score:4.2569565546253%

## Nutrients (% of daily need)

Calories: 142.21kcal (7.11%), Fat: 6.64g (10.22%), Saturated Fat: 2.7g (16.88%), Carbohydrates: 18.28g (6.09%), Net Carbohydrates: 18.28g (6.65%), Sugar: 12.78g (14.19%), Cholesterol: 29.43mg (9.81%), Sodium: 157.86mg (6.86%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.34g (4.68%), Manganese: 0.49mg (24.59%), Vitamin B2: 0.31mg (18.37%), Calcium: 67.27mg (6.73%), Selenium: 3.68µg (5.25%), Phosphorus: 48.48mg (4.85%), Vitamin C: 3.43mg (4.16%), Vitamin B1: 0.06mg (3.89%), Potassium: 135.1mg (3.86%), Vitamin B6: 0.07mg (3.49%), Zinc: 0.41mg (2.74%), Magnesium: 10.47mg (2.62%), Vitamin B12: 0.15µg (2.47%), Vitamin B3: 0.49mg (2.46%), Vitamin A: 115.09IU (2.3%), Vitamin B5: 0.22mg (2.22%), Copper: 0.04mg (2.18%), Folate: 7.47µg (1.87%), Iron: 0.26mg (1.42%), Vitamin D: 0.2µg (1.35%)