

Pancakes with Banana Bacon Bourbon Syrup



This recipe is perfect for the Christmas holiday in Canada because it brings together the cozy, comforting flavours Canadians love during the winter season. Fluffy homemade pancakes feel like a warm, slow-morning indulgence, while the banana bacon bourbon maple syrup combines sweet, smoky, and festive notes that fit beautifully with holiday traditions. The addition of real Canadian maple syrup makes it distinctly local, celebrating a national ingredient that feels right at home on a snowy December morning.

Served hot while the world outside is cold, it's the kind of hearty, joyful breakfast that brings people together around the table which is exactly what Christmas in Canada is all about. From our kitchen at Eagle Pointe lodge we wish you a Merry Christmas and look forward to seeing you in the upcoming season.

Food is a mood.

— Chef Brandon Rafikalli

INGREDIENTS

Pancakes

- 2 cups flour
- 4 Tbsp sugar
- 4 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 3/4 cups milk
- 1/2 cup melted butter
- 2 tsp vanilla
- 2 whole eggs

Banana Bacon Syrup

- 1 lb sliced bacon
- 3–4 bananas, sliced
- 1/4 cup brown sugar
- 2–4 oz bourbon

INSTRUCTIONS

For the Pancake Batter

1. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
2. In another bowl, whisk milk, melted butter, eggs, and vanilla until smooth.
3. Pour wet ingredients into dry and stir gently just until combined; do not overmix, a few small lumps are fine.
4. Let the batter rest 5–10 minutes for fluffier pancakes.

For the Banana Bacon Bourbon Syrup

1. Cook bacon in a large skillet until crisp, then remove and chop; leave about 2 tablespoons bacon fat in the pan.
2. Add sliced bananas and cook 1–2 minutes until lightly caramelized.
3. Add brown sugar and stir until melted and coating the bananas, then carefully add bourbon.
4. Let it briefly flame to burn off some alcohol or just simmer, then add bacon back and simmer 2–3 minutes until syrupy.

For the Pancakes

1. Heat a lightly buttered or oiled griddle over medium heat.
2. Pour batter in 1/4–1/3 cup portions.
3. Cook until bubbles form and edges look set, then flip and cook the other side until golden brown.
4. Serve pancakes hot, stacked, with plenty of banana bacon bourbon syrup spooned over the top.

