



CHEESY BACON STUFFED WAFFLES

August 24

National Waffle Day

INGREDIENTS

For the Waffle Batter:

- 2 Cups All-Purpose Flour (enriched or whole grain-rich)
- 1 Tablespoon Sugar
- 1 Tablespoon Baking Powder
- ½ Teaspoon Salt
- 1¾ Cups Milk
- ⅓ Cup Vegetable Oil
- 2 Large Eggs

For the Filling:

- 1 Cup Shredded Cheddar Cheese
- 6 Slices Bacon (cooked and crumbled)

DIRECTIONS

1. Preheat your waffle iron to 375°, ensuring it's hot enough to create a crisp exterior.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt for the waffle batter.
3. Add the milk, vegetable oil, and eggs to the dry ingredients, stirring until just combined. A few lumps are okay; overmixing can lead to tough waffles.
4. Lightly grease the waffle iron with cooking spray or a brush of oil to prevent sticking.
5. Pour enough batter onto the iron to cover the bottom plate, then sprinkle a generous amount of cheddar cheese and crumbled bacon over the batter.
6. Carefully add more batter on top to encase the filling, ensuring it spreads to the edges.
7. Close the waffle iron and cook for about 5 minutes, or until the waffle is golden brown and steam stops escaping from the sides.
8. Use a fork to gently lift the waffle from the iron, serving immediately for the best texture.

MEAL PATTERN CONTRIBUTION



Grain

MEAL TYPE



Breakfast

YIELD

12 Waffles

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Waffle	½ Waffle	1 Waffle	2 Waffles