

Corn Cake Breakfast Stacks With Maple"Butter"

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Ingredients.

Corncakes:

- 4 Large Eggs
- 1 ½ Cups Milk Substitute
- 3 Tablespoons Melted Margarine
- 1 Cup Fresh Sweet Corn Kernels
- 1 Cup Yellow Cornmeal
- 1 Cup All Purpose Flour
- 2 Tablespoons Sugar
- 1 Teaspoon Salt
- 1 Teaspoon Baking Powder

Maple "Butter"

- ½ Pound Softened Margarine
- ½ Cup Dark Amber Maple Syrup
- 8 Strips Thick-Cut Smoked Bacon
- 2 Granny Smith Apples, Cored And Sliced
- Ground Cinnamon To Taste
- Salt
- ½ Cup Dark Amber Maple Syrup, Warmed
- ¼ Cup Melted Margarine
- Mint, Confectioners' Sugar And Blueberries For Garnish, If Desired

Directions:

For The Corncakes, Whisk Together Eggs, Milk Substitute And Melted Margarine In A Medium Mixing Bowl. Stir In Corn Kernels. Sift Together Cornmeal, Flour, Sugar, Salt, And Baking Powder. Add The Dry Ingredients To The Milk-Corn Mixture And Stir Until Just Combined. Let Stand For 20 Minutes In A Cool Place.

For The Maple Butter; Blend The Softened Margarine With ½ Cup Maple Syrup In A Small And Set Aside.

Preheat The Oven To 250 Degrees F. In A 10-Inch Nonstick Skillet, Brown The Bacon Strips. Drain Them On Paper Towels And Transfer To A Cookie Sheet. Sprinkle The Apple Slices With Cinnamon And Salt To Taste. Sear The Apples In Bacon Renderings Until Golden Brown And Place Them On The Sheet Pan With The Bacon. Wipe Out Your Skillet And Return To Medium Heat. Add Just Enough Margarine To Coat The Bottom Of The Skillet And Ladle ¼ Cup Corn Batter. Let Cook Until The Edges Of The Pancake Start To Brown And Bubbles Appear On The

Surface, About 2 Minutes. Flip, Cook Another 2 Minutes, Then Transfer To The Cookie Sheet With The Apples And Bacon. Repeat Until You Have A Dozen Corncakes.

Place The Cookie Sheet And Your Serving Plates In The Oven Until Everything Is Warm, About 4 Minutes. On Each Plate, Place 1 Corn Cake, Top With 2 Strips Of Bacon, Another Corn Cake, 2 Slices Of Apple And Another Corn Cake. Top With Maple "Butter" And Drizzle The Plate With Some Of The Warmed Maple Syrup. Garnish With A Sprig Of Mint, Powdered Sugar And A Few Fresh Berries If You Desire.