

DUTCH APPLE BABY WITH BLACKBERRY HOISIN BACON

Dutch Apple Baby with Blackberry Hoisin Bacon is my entry for the [World Food Championships](#) Recipe Contest, category BACON! This sweet and savory breakfast can also be served as a sideboard brunch dish or as the main event at dinner! When served with additional blackberry syrup and a piping hot cup of coffee, this Dutch baby pancake recipe is scrumptious!





My Dutch Apple Baby Wins 8th Place in the Top Ten WFC 2015 Photo by OC Food Diva

I've been in the kitchen for the past few weeks, creating recipes like a madwoman in order to win a coveted Golden Ticket to the [World Food Championships](#) this coming June. This Dutch apple baby pancake recipe, as well as a few more, are being entered via [Just a Pinch](#) website, in the WFC official qualifying event.

Contest Information: Earn your chance to cook at the 2015 World Food Championships. It's the ultimate invite-only culinary competition and you may walk away with some serious bragging rights... and prize money of up to \$100,000. It's in a new location this year too – Kissimmee, FL!

- Get in on the fun! Enter your very best original recipe from one (or all!) of the following categories:
- Bacon
- Burger
- Chili
- Dessert
- Fresh Recipe*
- Pasta

- Sandwich
- Seafood

*Fresh means creating a recipe using fresh ingredients and products that have never been frozen or canned. A total of twenty (20) winners will be selected from among the categories to compete as part of Team Just A Pinch!

★WINNERS EACH RECEIVE:

- Invitation to prepare and compete with their winning recipe November 3 – 10 at the 2015 World Food Championships in Kissimmee, FL
- Waiver of all WFC entrance fees (Exclusive feature for Just A Pinch Contestants!)
- Induction into Just A Pinch's Honorary Kitchen Crew

I'm ready to make my way to Florida in a few months to compete; let's hope the official judges choose one of my recipes and honor me with a WIN!

**IN THE MEANTIME, GIVE MY DUTCH APPLE BABY
RECIPE A TRY AND LET ME KNOW IF IT'S A WINNER?**



Dutch Apple Baby with Blackberry Hoisin Bacon

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Serves 6

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Prep Time

10 min

Cook Time

15 min

Total Time

25 min

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10 min

Cook Time

15 min

Total Time

25 min

Ingredients

1. 1 lb thick slice bacon
2. 2 large apples
3. 4 Tbsp granulated sugar divided
4. 1 tsp ground cinnamon
5. 1/2 tsp ground ginger
6. 1/3 c unsalted butter
7. 3/4 c flour
8. 1/2 pkg salt
9. 1/4 tsp ground nutmeg
10. 1 c milk
11. 1/2 tsp vanilla extract
12. 5 large eggs
13. 1 c blackberry jam
14. 1/4 c hoisin sauce
15. 2 Tbsp coarse ground mustard
16. powder sugar garnish
17. maple or blackberry syrup

For the Bacon

1. Preheat oven 500 degree F.
2. Place 10 slice bacon on a parchment lined baking sheet lengthwise, pull bacon to stretch about half its original length (this helps with shrinkage during the cooking process) don't allow bacon to go over sheet pan edges
3. In a small bowl add, mustard, blackberry jam, hoisin sauce and 2 tablespoon brown sugar, stir to combine
4. Spoon about 1 teaspoon of jam mixture over each piece of bacon, using a basting brush spread the jam mixture to coat the entire side of bacon, flip bacon over and repeat this process.
5. To cook, cover the bacon with an additional sheet/baking pan laying the bottom of the pan directly on top of the bacon
6. Place pans in oven and par-cook bacon for 5-6 minutes or until hot and bubbling but not browned
7. Remove from oven and set aside until ready to use
8. Reduce oven heat to 400 degrees F.
9. Brown remaining bacon slices and crumble for garnish

For the Batter

1. Peel and core apples, cut them into slices then slice into halves and thirds (about 3 cups apples) In a small mixing bowl combine 3 tablespoons sugar with cinnamon and ginger, set aside until ready to use
2. Cut butter into chunks and place in a deep cast iron skillet. Put the skillet into the oven for 3-4 minutes or until the butter is melted and skillet is hot. Remove skillet from oven, sprinkle bottom of pan with about 1/3 brown sugar mixture. Carefully spread apples over the bottom of the skillet and sprinkle remaining sugar over apples. Put skillet back into the oven, cook for 5-8 minutes to caramelize apples (you should be able to complete the next step while apples are caramelizing)
3. Whisk flour with remaining tablespoons sugar, salt and nutmeg. Gradually add milk, whisking constantly to avoid lumps. When flour batter is smooth, beat in vanilla and eggs one by one. Beat by hand for approximately 2 minutes. Let batter rest for 5 minutes. Remove apples from the oven
4. Add one strip of bacon to the bottom of the skillet at a time trying not to overlap the pieces, arrange in a star or spoke pattern so that when sliced each piece will have a slice of bacon cooked into the batter. It may be necessary to cut bacon to fit skillet. Try not to go over the edge of the skillet to keep bacon from becoming too darkened while cooking.
5. Pour batter over bacon and caramelized apples, bake in the 400 degree oven for 20 minutes or center is set and sides are golden brown.
6. The pancake will puff dramatically while baking but fall within a few minutes after baking. Slice pancake into 6 pieces, sprinkle with powder sugar, bacon bites and serve with blackberry or maple syrup

Notes

1. Course/Dish: Sweet Breads, Savory Breads, Pancakes Main Ingredient: Eggs Regional Style: Dutch Other Tags: Quick & Easy, For Kids, Heirloom Hashtags: #breakfast, #WFC Cooking

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>



Another delicious brunch recipe to try:
[*Strawberry Roll Up Pancakes*](#)