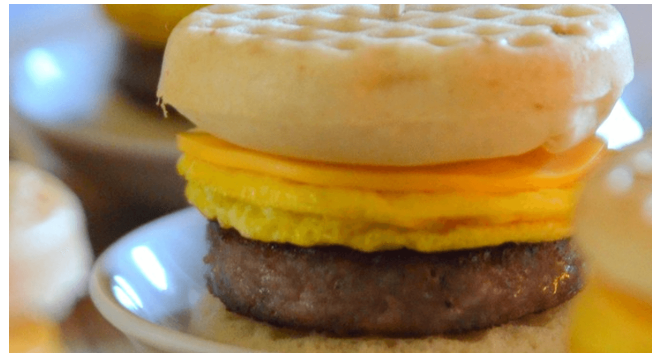


# Sausage, Egg and Cheese Pancake Sliders



## Ingredients

- 6 round breakfast sausage patties, cooked
- 6 slices cheese

Pancakes:

- 1 cup Buttermilk Complete Mix
- 3/4 cup water

Eggs:

- 5 eggs
- 2 tbsp water or milk
- Salt and pepper, as desired

## How to make it

1. Preheat oven to 350°F.
2. Prepare the baking pans by lightly spraying with a non-stick spray.
3. Cook the sausage patties on the stovetop, drain, and set aside.
4. Cut cheese slices with a round cookie cutter and set aside.

[title]Pancakes:

6. Combine pancake mix with water and stir until large lumps disappear. Do not beat or over-mix. Let stand 1-2 minutes to thicken.
7. Scoop the batter into the Wilton Sandwich Pan, filling each cavity 3/4's of the way full. You will need 2 pancakes for each sandwich slider.
8. Bake 8-10 minutes, or until the edges begin to brown.

[title]Eggs:

10. Whisk together the eggs and water. Add salt and pepper, as desired.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	6

## Made with



Buttermilk Complete Mix

11. Pour the eggs into the Wilton Sandwich Pan, evenly dispersing the eggs into six separate cavities.
12. Bake for 10- 15 minutes, or until the eggs are set.