



BREAKFAST SANDWICHES

We usually go for a biscuit sandwich when it comes to breakfast, but as I was making a batch of pancakes to serve with our sausage and eggs, I decided to throw them all together in a sandwich and boy, were these good. You can certainly mix these up and use bacon or ham instead of sausage. We like these with runny eggs, but top them with whatever type of egg you like!

Prep Time: 20 minutes
Cook Time: 20 minutes
Total Time: 40 minutes
Yield: 5 sandwiches

For the pancakes:

- 1 cup flour
- 1 teaspoon cinnamon
- 1 tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- 1 cup buttermilk
- 1 egg, beaten
- 2 Tbsp. maple syrup
- 2 Tbsp. vegetable oil
- 1 tsp. vanilla extract

For making the sandwiches:

- 5 eggs
- 5 sausage patties
- 5 slices cheddar cheese

Heat a large skillet or griddle over medium heat.

In a medium bowl, combine the flour, sugar, cinnamon, baking powder, baking soda, and salt. Whisk to combine.

In a small bowl, mix together the buttermilk, egg, oil, and vanilla.

Stir the wet ingredients into the dry ingredients until combined, but still slightly lumpy.

Pour ¼ cup of batter onto a heated griddle or skillet. Cook for 3 minutes or until bubbles have formed on the surface and popped. Flip the pancake and continue cooking until cooked through. Repeat with remaining batter.

While the pancakes are cooking, heat a non-stick skillet over medium, spray with non-stick spray, and crack the egg in the pan. Cook until the whites are opaque and gently flip. Continue cooking until the yolk is as done as you like.

Set eggs aside and add the sausage patties to the skillet. Cook them for 5 minutes per side or until cooked through. Top with a slice of cheese.

To build your sandwiches, place one sausage patty topped with cheese each on top of half of the pancakes. Place the egg on top of the sausage and then top with the remaining pancakes.

Serve immediately.



HAM AND CHEDDAR RICE CAKES

Ham, cheddar, and rice just belong together if you ask me! I mixed them all up and fried them in a bit of oil for this easy recipe. You'll get 8 small cakes out of this which is perfect for a side dish. If you'd like to serve them as a main dish, you might want to double the recipe, depending on how many you're feeding. They go great with a side salad!

Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes

Yield: 8 2-inch cakes

1 cup cold cooked rice
1 egg, beaten
½ cup finely diced ham
¼ cup grated cheddar cheese
¼ cup flour
¼ tsp. garlic powder
¼ tsp. salt
2 Tbsp. vegetable oil

Add the rice, egg, ham, cheese, flour, garlic powder, and salt to a medium bowl and stir to combine. The mixture should be thick and fairly sticky.

Heat the oil in a large skillet over medium heat until it shimmers. Use a medium cookie scoop or large serving spoon to scoop out the rice cakes and drop them into the oil. Gently press them to about ½ inch thick with a spatula. Cook for 3 minutes or until the bottom is golden brown.

Flip the cakes over and continue cooking for 2 more minutes or until golden brown.

Remove to a paper towel lined plate to drain the grease. Serve hot.

DOUBLE CHOCOLATE SALTED CARAMEL PANCAKES

Chocolate cake with caramel frosting is always a favorite dessert, and I thought it'd make a great pancake too! It's so much simpler to make a stack of pancakes than an entire cake, and you don't even have to heat up the oven. The fact that you're just 20 minutes away from this easy dessert is a bit dangerous, but I think you can handle it!

Prep Time: 10 minutes

Cook Time: 10 minutes

Total Time: 20 minutes

Yield: 8 4-inch pancakes

1 cup flour
3 Tbsp. cocoa powder
2 Tbsp. sugar
1 tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
1 cup buttermilk
1 egg, beaten
2 Tbsp. vegetable oil
1 tsp. vanilla extract
½ cup dark chocolate chips
Salted Caramel Syrup (page 121)

Heat a large skillet or griddle over medium heat.

In a medium bowl, combine the flour, cocoa powder, sugar, baking powder, baking soda, and salt. Whisk to combine.

In a small bowl, mix together the buttermilk, egg, oil, and vanilla.

Stir the wet ingredients into the dry ingredients until combined, but still slightly lumpy.

Pour ¼ cup of batter onto a heated griddle or skillet. Sprinkle a few chocolate chips over the batter. Cook for 3 minutes, or until bubbles have formed on the surface and have popped. Flip the pancakes and continue cooking until cooked through.

Repeat with remaining batter.

Top with the Salted Caramel Syrup (page 121).

