

YIELD: 4 SERVINGS

Homemade McGriddle In Under 30 Minutes

This homemade McGriddle recipe is a fantastic way to start your day. It has two buttery pancakes for buns with a grilled sausage patty, fluffy folded egg, crispy bacon, and melty cheese in between. It's flavorful, filling, and easy to make, giving you the perfect breakfast option to kick off the day on the right foot!

PREP TIME

5 minutes

COOK TIME

20 minutes

TOTAL TIME

25 minutes



Ingredients

Meat patties:

- 1 lb. ground breakfast sausage (Or 4 sausage patties)
- Salt and pepper

Omelet:

- 6 eggs
- 1 cup (200ml) whole milk
- 4 tbsp. softened butter
- Salt and pepper

Pancakes:

- 1 ¼ cups (160g) flour
- ⅔ cup (150ml) milk
- 2 7/8 tbsps. (40g) melted butter
- 1 egg
- 1 1/2 tsp. baking powder
- 2 tbsp. maple syrup
- 1/2 tsp. salt

Finishing touches:

- 6 slices of crispy bacon
- 4 slices American cheese

Instructions**Meat Patties:**

1. Put the ground beef in a bowl and gently massage with your hands. Form 4 meat patties and then season with salt and pepper.
2. Cook over medium heat on a grill pan for 2-3 minutes on each side.

Omelette:

1. Place the eggs in a medium-sized bowl and whisk yolks and whites together. Add the whole milk and whisk to combine.
2. Coat a large pan with butter and add 1/4 of the eggs into it.
3. Cook the omelette on your stovetop over low heat for a few minutes on one side, add sea salt, then flip and cook another minute.
4. Gently fold the omelette into thirds, then into a square towards the top of the omelet.
5. Repeat this process with the rest of the eggs until you have 4 omelettes.

Pancakes:

1. Combine the dry ingredients - flour, baking powder, and salt - in a large bowl, then add the milk, egg, butter, maple syrup.
2. Mix everything until you a smooth, thick batter forms.
3. Coat a non-stick pan with a little butter and pour 2-3 tablespoons of pancake batter.
4. Cook for about a minute or two, flip and cook for another minute. Repeat until you have 8 pancakes.
5. While pancakes are cooking, cook the bacon on a pan until crispy or if you are using the microwave kind, cook in the microwave.

Assembling:

1. Put one hot pancake on a plate and place a slice of American cheese on it.
2. Place the meat patty on the cheese, followed by the creamy omelette and some slices of crispy bacon.

3. Top with a second pancake, and repeat until you have 4 McGriddles.

Notes

The scale up function does not change the gram measurements.

***To make this a low carb mcgriddle use [this pancake recipe](#).

Nutrition Information: **SERVING SIZE:** 1 serving

Amount Per Serving: CALORIES: 840 TOTAL FAT: 56g SATURATED FAT: 0g TRANS FAT: 0g
UNSATURATED FAT: 0g CHOLESTEROL: 0mg SODIUM: 0mg CARBOHYDRATES: 34g FIBER: 2g
SUGAR: 0g PROTEIN: 50g

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CUISINE: American / **CATEGORY:** Breakfast

<https://imhungryforthat.com/homemade-mcgriddle-recipe/>