



Sausage Apple Breakfast Pudding | Sweet Morning Treat

directions

1. Preheat oven to 425° F.
2. In a mixing bowl whisk together the milk, flour, melted butter, and salt to make a batter. Set aside.
3. In heavy skillet, cast iron preferred, brown 6 Swaggerty's Farm sausage patties on both sides.
4. Add scallions to skillet and gently sauté until slightly wilted.
5. Arrange half of apple slices around sausage patties and onions.
6. Gently pour batter over ingredients in the skillet.
7. Add the other half of apple slices over batter.
8. Place in oven and bake for about 25 minutes until batter is set and puffy. Remove skillet from oven and cut into 6 wedges. Serve hot with a drizzle of maple syrup.

2 <i>servings</i>	10 min <i>prep time</i>	25 min <i>cook time</i>
ingredients 6 Swaggerty's Sausage patties 1 large crisp apple such as Gala, Granny Smith or Braeburn, sliced 4 scallions/green onions, trimmed 1 ½ cup milk 1 ½ cup all purpose flour 3 tbsp butter, melted ½ tsp salt Optional: Maple syrup		

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