

Sausage, Egg, & Cheese Biscuits

directions

- 1. In a skillet brown 12 Swaggerty's Farm sausage patties. Remove from skillet to drain on paper towels. Set aside, keeping warm.
- 2. Preheat oven to 425 degrees.
- 3. For the 3 ingredient biscuits: in a large mixing bowl whisk together the flour and cheddar cheese shreds.
- 4. Using a fork, make a well in the center of the flour-cheese mixture. Drizzle the cream into the flour mixture stirring as you add. Scrape dough out onto a floured work surface.
- 5. Pat dough into a ball and flatten with your hands. Roll or pat biscuit dough out to 1/2" thickness. Cut dough into heart shaped biscuits using cookie cutters. Place heart shaped biscuit dough on a metal sheet pan covered with parchment paper leaving 1" between biscuits.
- 6. Bake until biscuits are puffy and golden brown. Remove from oven and set aside keeping warm.
- 7. Cook eggs however you and your loved ones like them. Fried or scrambled.
- 8. To serve, cut biscuits open and place 2 sausage patties on each biscuit bottom, top with eggs of choice and biscuit top. Happy Valentines!

| 4 - 6 | 10 min. | 10 min. |
|----------|-----------|-----------|
| servings | prep time | cook time |

ingredients

Your favorite Swaggerty's Farm sausage patties

2 cups self-rising flour + extra for rolling out dough

½ cup shredded cheddar cheese

1 - 1 ¼ cup heavy cream (whipping cream)

Tools: heart shaped cookie cutters

To Serve

n/a

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