

SAUSAGE PANCAKE MUFFINS

- 14 oz DeYulio's Vermont Maple Breakfast Sausage
- 2 cups All-purpose flour
- 1/4 cup Sugar
- 3 tsp Baking powder
- 1 tsp Salt
- 1/2 tsp Ground cinnamon
- 1/4 tsp Ground nutmeg
- 1 large Egg, beaten
- 2 cups 2% milk
- 3 Tbsp Canola oil
- 2 Tbsp Honey
- Maple Syrup, optional

1. In a large skillet, heat 1 Tablespoon of the oil over medium-high heat. Add the sausage and cook until the internal temperature is 160°F. Remove the sausage and cut it into small chunks.
2. Preheat oven to 350°F. Coat 48 mini muffin cups with cooking spray. Divide the small sausage chunks evenly among the muffin cups.
3. In a bowl whisk together the flour, sugar, baking powder, salt, cinnamon, and nutmeg.
4. In another bowl whisk together the egg, milk, honey, and remaining oil until blended. Add this mixture to the flour mixture; stir just until moistened.
5. Pour batter over sausage chunks in muffin cups. Bake until lightly browned, 15-20 minutes.
6. Cool 5 minutes before removing from pans to wire racks. Serve warm, adding syrup if desired.

ADDITIONAL INFORMATION

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| Course | Breakfast , Brunch |
| Cuisine | American |
| Category | Bread , Muffins |