

Apple Sausage Pancakes

Printed from Pancake Recipes at <http://www.pancakerecipes.net/>

Hearty sausage, sweet apples, and fluffy pancakes are combined into a filling and delicious breakfast dish. These flapjacks have the sausage cooked right into them, for a country style dish that will have everyone reaching for seconds! Top with applesauce for a homestyle breakfast any time.

Ingredients:

½ lb bulk pork sausage
1 egg
2/3 c. milk
2 Tbsp vegetable oil
1 c. pre-made pancake mix
½ tsp ground cinnamon
½ c. peeled apples, grated
Cider Syrup
½ c. sugar
1 Tbsp cornstarch
1/8 tsp pumpkin pie spice
1 c. apple cider
1 Tbsp lemon juice
2 Tbsp butter

Directions:

1. In large skillet, cook sausage over medium high heat until browned. Drain, and set aside.
2. In large bowl, beat together eggs, milk and oil. Stir in pancake mix and cinnamon until just moistened. Gently fold in apples and sausage.
3. Heat large lightly greased skillet or griddle over medium heat. Pour batter by ¼ cupfuls until they begin to bubble on top. Flip, and cook until second side is golden brown.
4. For syrup combine sugar, cornstarch and pumpkin pie spice in saucepan. Gradually stir in cider and lemon juice until dissolved, and bring to a boil. Cook and stir for 2 minutes or until thickened. Remove from heat, stir in butter until melted, and served.

Author: Catherine Herzog