



Cinnamon Bread Breakfast Sandwich Recipe

directions

1. Preheat oven to 375 degrees.
2. Smear slices of Cinnamon Swirl bread on both sides with softened butter. Lay slices out flat on a baking sheet. Set aside.
3. Whisk together the eggs and a pinch of salt & black pepper.
4. Stir the shredded potatoes into the eggs.
5. Scoop egg-potato mixture into a hot skillet with melted butter to create 4 patties. Cook on both sides until crisp.
6. Put pan with bread slices into the oven to lightly toast.
7. When egg-potato patties are done immediately top with slices of cheddar cheese. Set aside.
8. Remove lightly toasted bread from the oven.
9. To assemble sandwiches: lay four slices of bread on flat work surface. Top each slice of bread with one of the egg-potato-melted cheese patties. Place two Swaggerty's sausage patties on each and top with 2nd slice of toasted Cinnamon Bread.
10. Serve warm as a handheld sandwich or plated with a drizzle of maple syrup.

to serve

This breakfast sandwich has it all....eggs, potatoes, cheese, Swaggerty's Farm Sausage & wonderfully toasted Cinnamon Bread.



4

servings

15 min

prep time

10 min

cook time

ingredients

8 Swaggerty's Farm sausage patties, cooked and drained, covered with foil to keep warm

8 slices of Cinnamon Swirl Bread/or Raisin Swirl Bread

4 eggs

1 1/2 cups shredded potatoes for hash browns from the supermarket

4 to 8 sharp cheddar cheese slices

Salt & Freshly ground black pepper

Butter softened

Maple Syrup to Drizzle when serving, optional

Pairs well with: juice or coffee

Special Kitchen Tools: N/A