



# Pancake Breakfast Balls with Maple Syrup

## directions

1. Mix together gently, in a large bowl, the cubed pancakes, ground cinnamon, 2 whisked eggs and 1/3 cup maple syrup until well blended.
2. Working with one sausage patty at a time, place 1 generous teaspoon pancake mixture on top of each one and using your hands mix together to form a meat ball, keeping some of the pancake pieces whole. Each sausage patty makes one approximately 2 inch meatball.
3. Place meatballs on a foil lined rimmed baking sheet as you work. When you have made all 30 meatballs, cover loosely and pop into the refrigerator for 15 minutes.
4. Preheat oven to 375 degrees.
5. Bake meatballs until cooked throughout, about 20 to 25 minutes. Drain on paper towels.

## notes

You can always make a half batch of these meatballs as well, but they are so easy to make why not make the whole box; cook the meatballs, cool, and freeze in bags for later. Just pop a few into the microwave and they are ready to eat.

## to serve

For a large gathering, put meatballs in a large shallow bowl along with a spoon and let guests serve themselves. You could offer a small pitcher of syrup and bowl of fresh fruit alongside. You can also put three or 4 meatballs on individual plates with fresh berries and a drizzle of syrup. These sausage-pancake meatballs are also a wonderful to-go breakfast. Just put 2 or 3 in a to-go container on short skewers along with fresh fruit and a small container of maple syrup. Drizzle with syrup and skewer fruit and meatballs. Kids love these!



30  
*servings*

20 min  
*prep time*

25 min  
*cook time*

## ingredients

One 30 count box Swaggerty's Farm Premium Sausage Patties

6 frozen, thawed or homemade pancakes, cut into small cubes

1/2 teaspoon ground cinnamon

2 large eggs, whisked

1/3 cup maple syrup plus additional for serving

Fresh fruit, optional

Pairs well with: Fresh fruit

Special Kitchen Tools: N/A