



# Breakfast Sausage Pancake Balls | Kid- Friendly Morning Treat

## 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.

30 <i>servings</i>	20 min <i>prep time</i>	25 min <i>cook time</i>
<b>ingredients</b>  One 30 count box Swaggerty's Farm Premium Sausage Patties  6 frozen, thawed or homemade pancakes, cut into small cubes  1/2 tsp. ground cinnamon  2 large eggs, whisked  1/3 cup maple syrup plus additional for serving  Fresh fruit, optional		

## To Serve

You can always make a half batch of these meatballs, but they are great for a large gathering. Simply put pancake sausage balls in a large shallow bowl along with a spoon and let guests serve themselves. Place a small pitcher of syrup and a bowl of fresh fruit alongside. These sausage-pancake balls are also a wonderful grab-and-go breakfast. Just put 2 or 3 in a container on short skewers, along with fresh fruit and a small container of maple syrup. Kids love these!

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