



Apple Maple Breakfast Bake

A perfectly sweet and spiced breakfast casserole that features our apple maple breakfast links.

Ingredients

- 1/2 lb Stoltzfus Meats apple maple breakfast links
- 2-3 tsp butter (divided)
- 1/3 to 1/2 cup plus 1 tsp maple syrup
- 1 apple, chopped & cored
- 2 cup buttermilk pancake mix
- 2 eggs
- 1 cup almond milk
- 2-3 Tbsp walnuts, chopped
- 1 tsp cinnamon
- 1/4 tsp sea salt
- 1 tsp vanilla
- melted butter & additional maple syrup for topping
- Optional apple slices on top

Directions

1. Preheat oven to 350 degrees F.
2. Cook the breakfast links in a skillet over medium-high heat with 1 tsp butter and maple syrup. Cook until they reach an internal temperature of 160F. Remove from heat and set aside to cool. Once cooled, chop into bite-size pieces.
3. Place pancake mix, spices, chopped apple, and chopped nuts in a small bowl. In another bowl, whisk your egg, 1/3 cup maple syrup, milk, and extracts together. Pour your egg mixture in with the pancake/apple mix and then fold in the sausage. Let sit for about 5 minutes.
4. Grease an 8x8 baking dish. After 5 minutes, pour the mix into the baking dish. Place optional apple slices on top. Drizzle a little melted butter on top and extra cinnamon if desired.
5. Bake for 40-45 minutes or until a toothpick inserted in the center comes out clean. Let cool for 5 minutes. Slice and serve with butter and maple syrup.



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