



Scrapple Breakfast Pizza

Using scrapple as a pizza topping is a great way to switch up your uses of this traditional breakfast meat!

Ingredients

- 1 lb. Stoltzfus Meats scrapple, sliced
- 4 Tbsp. Pennsylvania maple syrup, divided
- 2 Tbsp. butter
- 8 eggs
- 2 Tbsp. milk
- Salt and pepper, to taste
- 1 prepared pizza crust
- 1 cup smoked cheddar cheese, shredded
- 2 Tbsp. green onions, thinly sliced



Directions

1. Preheat oven to 450 degrees F.
2. Heat skillet over medium-high heat. Place scrapple slices in the pan and fry until brown without turning, approximately 5 minutes. Flip to cook on the second side and break into smaller pieces with a wooden spoon, until brown, approximately 5 minutes. Reduce heat, add 2 Tbsp. maple syrup, and cook for 1 minute, stirring gently. Remove from heat and set aside.
3. In the same skillet, melt butter over medium heat. In bowl, whisk eggs and milk together and season with salt and pepper. Add eggs to skillet and scramble, until almost cooked through. Eggs will finish cooking in oven.
4. Prebake pizza crust for 7 minutes. Remove from oven and brush the crust with remaining 2 Tbsp. maple syrup. Layer with scrambled eggs, scrapple, and cheese. Return to oven and bake for 3 minutes, or until cheese has melted.
5. Garnish with sliced green onions, slice, and serve!
6. Leftover slices can be frozen in sandwich bags. Move to fridge overnight to thaw. Reheat in microwave for 1 minute.



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