



Breakfast & Brunch

Cooper® Should this Pancake Breakfast Sandwich Win a [Nobel Prize] Award?



SLICE



Serves: 4



Prep Time: 5 min



Cook Time: 15 min



Total Time: 20 min

Ingredients

- 1 package pancake mix (or store-bought mini pancakes, 3-inch maximum)
- 12 strips of bacon, cooked*
- 12 sausage patties, cooked*
- 9 large eggs*
- 8 slices Cooper® Sharp White cheese, cut in thirds
- Salt and pepper
- Butter
- Maple syrup

Directions

1. Preheat oven to 350°F.
2. Per directions on pancake batter recipe, mix enough batter to make 24 3-inch mini pancakes. Set aside. If using pre-made mini pancakes from the freezer section, prepare and set aside.
3. Cut 8 of the bacon strips in half and reserve the remaining pieces for later.
4. Cut 8 of the sausage patties to size of the pancakes and reserve the remaining for later.
5. In a medium mixing bowl, crack eggs and whip until egg whites and yolks are blended. Pour the eggs into an oven-proof skillet. Season with salt and pepper. Place in the oven and bake lightly until fluffy (do not brown). Remove from oven and cut eggs into squares or 3-inch circles.
6. Assemble the pancake sliders on a cookie sheet lined with parchment paper. Using one pancake as the bottom half of the sandwich, top with an egg and 1 slice of Cooper® cheese. Add a sausage patty, then another slice of Cooper® cheese. Add a piece or two of bacon, then top with another pancake.
7. Bake assembled sliders for 2-3 minutes or until cheese is melted. Remove from heat.
8. To really cap off the whole experience, spread some butter across the tops of the sliders and drizzle with maple syrup. Serve warm with the remaining bacon and sausage.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.