

Breakfast Pigs in a Blanket - Sausage Wrapped in Fluffy Pancake Goodness

Breakfast Pigs in a Blanket ??



OVEN
375°F

TIME
15 min

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Recipe Card

SAVE
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INGREDIENTS

- 8 breakfast sausage links
- 1 cup pancake mix
- $\frac{3}{4}$ cup milk
- 1 large egg
- 2 tablespoons vegetable oil
- Maple syrup, for dipping

Instructions:

1. Preheat the Oven:

Set your oven to 375°F (190°C).

Line a baking sheet with parchment paper or lightly grease it.

2. Cook the Sausage:

Cook sausage links according to the package directions until just browned (not fully cooked).

Let them cool slightly.

3. Prepare the Batter:

In a medium bowl, combine pancake mix, milk, egg, and vegetable oil.

Stir until just combined; some small lumps are okay.

4. Assemble:

Spoon 2-3 tablespoons of batter onto the baking sheet to form oval shapes.

Place a sausage on the edge of each oval and roll gently to enclose.

Repeat with all sausage links.

5. Bake:

Bake for 12-15 minutes, until golden brown and sausages are fully cooked through.

6. Serve:

Serve warm with maple syrup on the side.

Optional: dust with powdered sugar or serve with a side of fruit for a balanced plate.

Tips for Success:

Use fully cooked sausages to skip the browning step if you're short on time.

Make mini versions with cocktail sausages for party platters or toddler meals.

Want extra flavor? Add a pinch of cinnamon or nutmeg to the pancake batter.

Reheat leftovers in a toaster oven for best texture.

Serving Suggestions & Pairings:

This One-Pan Breakfast Bake for the ultimate brunch spread

3-Ingredient Chocolate Chip Oatmeal Breakfast

Cookies for a sweet grab-and-go option

The Viral Cottage Cheese Pancake for a high-protein side

Sheet Pan Quesadillas if you're doing a breakfast-for-dinner vibe

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13. Tips for Success: Use fully cooked sausages to skip the browning step if you're short on time.
14. Make mini versions with cocktail sausages for party platters or toddler meals.
15. Want extra flavor? Add a pinch of cinnamon or nutmeg to the pancake batter.
16. Reheat leftovers in a toaster oven for best texture.
17. Serving Suggestions & Pairings: Serve your Breakfast Pigs in a Blanket alongside:

18. This : One-Pan Breakfast Bake for the ultimate brunch spread
19. 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies for a sweet grab-and-go option
20. The : Viral Cottage Cheese Pancake for a high-protein side
21. Sheet : Pan Quesadillas if you're doing a breakfast-for-dinner vibe
22. Chicken : Enchiladas for a brunch buffet with bold flavors
23. Storage & Leftovers: Fridge: Store in an airtight container up to 3 days
24. Freezer: Freeze after baking; reheat in the oven at 350°F until warm
25. Reheat: Toaster oven preferred for best texture, or microwave for 30 seconds per serving

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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