



# Sausage Pancake Squares

Bake bite-sized sausage pieces into pancake batter in a sheet pan... and serve up 'cakes and sausage in an irresistible breakfast dish.

Servings: 128 servings

### Ingredients:

INGREDIENT	WEIGHT	MEASURE
Sausage patties, cooked, small diced	1 lb 8.00 oz	5 1/4 cups
Water, cool approx. 72°F	5 lb 8.00 oz	11 cups
Gold Medal™ Complete Buttermilk Pancake Mix (11827)	5 lb	1 box

### Nutrition Information:

Serving Size: 1 Serving  
Calories : 80 / Calories from Fat : 25 /

% Daily Value:  
Total Fat : 3g 4% /  
Saturated Fat : 1g 5% / Trans Fat : 0g /  
Cholesterol : 10mg 3% / Sodium : 220mg 9% /  
Total Carbohydrate : 12g 4% /  
Dietary Fiber : 0g 0% / Sugars : 2g /  
Protein : 2g /  
Vitamin A : 0% 0% / Vitamin C : 0% 0% /  
Calcium : 2% 2% / Iron : 4% 4% /

Exchanges: 1/2 Starch/ 0 Fruit/ 1/2 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 1/2 Fat/

Carbohydrate Choice: 1

\*Percent Daily Values are based on a 2,000 calorie diet.  
Nutrition values are calculated using the weights of ingredients.

### Instructions:

1. Pour water and pancake mix into mixing bowl; blend with wire whisk until batter is smooth.
2. Deposit 5 lb batter into each of 2 greased or parchment-lined full sheet pans; spread evenly.
3. Sprinkle on sausage pieces and bake as directed below; serve warm.

BAKE:	TEMP	TIME
Convection Oven*	350°F	15-20 minutes
Standard Oven	400°F	20-25 minutes

\*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.

### TIPS

1. Serve with maple syrup if desired. Note nutrition information may change. Cut each square in half again to make sticks, or cut diagonally to make wedges for different presentations.