Pancake Sausage and Egg Sliders

**Ingredients:**
- 16 miniature frozen pancakes
- 8 sausage patties (cooked through)
- 4 eggs
- 1 tbsp milk or cream
- 2 tbsp butter
- 2 tbsp maple syrup

**Equipment:**
- Baking Sheet
- Skillet
- Measuring cups
- Whisk
- 2 Small bowls
- Brush

**Prep Time:** 5 minutes  
**Cook Time:** 20 minutes  
**Total Time:** 25 minutes

**Directions:**

Preheat the oven to 350 degrees.

Lay the frozen pancakes on a baking sheet with the bottom of each pancake facing up. Warm the pancakes up in the oven (7-9 min)

Fry up some sausage patties until they are completely cooked through.

Whip your eggs with a little milk and cook over medium heat, stirring frequently, until the eggs are cooked through.

Make your butter and syrup glaze. Combine: (2 tbsp maple syrup, 2 tbsp butter) in a bowl and microwave for 20-25 seconds or until butter is melted.

Once the pancakes are warm, remove them from the oven and brush the bottom of each pancakes with the butter and maple mixture.

Top one pancake with a sausage patty and a spoon of scrambled eggs.

Add a pancake to the top of the eggs and hold it together with a toothpick.

ENJOY WARM :)

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