

McGriddle Sheet Pan Sourdough Breakfast

Prepared Fillings:

- 1 lb breakfast sausage, cooked, grease roughly drained
- 6 eggs, scrambled

Batter:

- 3 cups sourdough discard (675 g)
- ½ cup milk (120 g)
- ⅓ cup maple syrup (105 g)
- 1 tsp baking soda (5 g)
- 1 tsp salt (5 g)

Directions:

- 1) Preheat your oven to 400 F.
- 2) Grease a half-size sheet pan all over with softened butter or cooking spray, or line with parchment paper or a silicone mat to prevent sticking.
- 3) **Prepare the fillings:** Cook the breakfast sausage and roughly drain the grease (it is not necessary to rinse the cooked meat).
- 4) Scramble six eggs, seasoning to taste. I salt and pepper my eggs, and add a splash of cream. If you are someone who likes to soft-scramble your eggs, do not soft-scramble for this recipe. Cook them longer, until they are harder and will evenly distribute/chunk over your sheet pan.
- 5) Pour the sausage and eggs onto the sheet pan and distribute evenly.
- 6) **Make the batter:** Whisk together all ingredients for the batter. You'll notice the baking soda causes the mixture to puff up immediately!
- 7) Pour the batter onto the sheet pan and spread out all over the sausage and eggs, distributing evenly.
- 8) **Bake** for 20-25 minutes, until lightly browned and cooked through.
- 9) **Enjoy!**
- 10) **How to store:** Store sliced and in the refrigerator 3-5 days.

To reheat: Toast the slices 4-5 minutes (I like to do this in my air fryer set to 400 F) or microwave 30-45 seconds, until warmed through.

Note:

Alternative Fillings: Try using bacon instead of breakfast sausage, or adding cheese or hashed potatoes.