



Lincoln Brand



PREP TIME
10 MINUTES



COOK TIME
25 MINUTES



SERVING SIZE
4 SERVINGS

- Cook sausages over medium heat until golden brown, meanwhile
- Drain peaches; set aside. In a small saucepan combine sugar and cornstarch. Stir in $\frac{1}{2}$ cup peach juice until smooth.
- Bring to a boil, cook and stir for 1-2 minutes or until thickened. Stir in syrup and melted butter. Set aside and keep warm.
- Combine the remaining peach juice and enough water to measure 1 cup. In a small bowl, combine the pancake mix, egg, oil, and juice mixture. Pour into a greased 13x9 baking dish. Arrange sausages and peaches over the top.
- Bake, uncovered at 350 for 22-25 minutes. Serve warm with maple syrup.

MAPLE PEACHES AND BREAKFAST SAUSAGE SQUARES

1LB LINCOLN BRAND BREAKFAST SAUSAGE

- (Original or Maple),
- 1 tablespoon butter
- 2 cups pancake mix
- 1 large egg, beaten
- 2 tablespoons canola oil
- 1 can sliced peaches(16oz)
- 1 tablespoon corn starch
- $\frac{3}{4}$ cup maple syrup
- $\frac{1}{4}$ cup sugar

