



Cheddar-Thyme Waffles with Apples and Sausages

An amazingly easy and tasty twist on a traditional recipe. This is a wonderful recipe for brunch with guests or simply enjoying with the family.

2009 Recipe Contest Honorable Mention Recipe by Suzanne B.

Ingredients

- 1 package (12 ounces, 12 links) breakfast sausage (not pre-cooked)
- 2 large apples, cored and sliced
- 1 tbsp brown sugar
- 1/2 tsp cinnamon
- 2 eggs, separated
- 1/4 tsp lemon juice
- 2-1/4 cups [Pamela's Baking & Pancake Mix](#)
- 1 tbsp fresh thyme (or 1 tsp dried)
- 1/2 tsp salt
- 1 cup milk
- 1/4 cup vegetable oil
- 1-1/2 cup shredded sharp cheddar cheese
- Nonstick cooking spray
- Optional: Maple syrup

Directions

In large skillet, cook sausages over medium heat for 10 minutes or until lightly browned. Pour off all but about 1 tablespoon fat. Add apples, sugar and cinnamon; cover and cook about 5 minutes until apples are softened. Keep warm until waffles are ready.

In medium bowl, beat egg whites with lemon juice until stiff peaks form.

In large bowl, mix Pamela's Baking & Pancake Mix, thyme, salt, egg yolks, milk, and oil; stir until there are no lumps. Add cheese and stir to combine. Fold in egg whites. Bake immediately in preheated, sprayed waffle iron.

Arrange 2 waffles and 3 sausages with some apples on each of 4 plates. Pass maple syrup at the table, if desired.

Recipe's back story: Just about every Sunday in winter, my father made waffles for us after church. My father did not normally cook, so this was a great treat for us as well as a break for my mother. Every week, one of us kids got to specify what special ingredient would be added to the waffles. My father was a chemist, so he was all for the experiments. We tried berries, chocolate chips, even corn and peas (not that great). My favorite was my brother's suggestion

that we put cheese into the batter. Years later, I became known for my family brunches, and a big favorite was my dish of Apples & Sausages. When I teamed it with my father's Cheddar Waffles – it was a huge hit. Since learning I have Celiac Disease, I was delighted to discover that Pamela's Baking & Pancake Mix makes waffles that are so delicious I have now put this treasured recipe back on the brunch menu.

Yield: 4 servings

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