

# McCoyriddle Copy Cat Muffins

## Ingredients:

- 2 1/4 cups of any complete Pancake mix that just requires water (*I used Kodiak for extra protein!*)
- 1 1/3 cups of water
- 1 lb turkey sausage
- 1 cup shredded cheddar cheese
- 4 eggs, beaten.
- 1/2 cup maple syrup
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

## Directions

1. Preheat oven to 400 degrees and grease a muffin tin well. If you have a silicone muffin pan, they work really well for easily removing these muffins.
2. In a skillet, brown the breakfast sausage. Drain the grease from the meat and set it aside. Leave just enough grease in the bottom of the pan to scramble the eggs.
3. Cook the eggs over medium heat, breaking them up into less than bite-sized pieces as they cook. Set aside.
4. In a medium-sized mixing bowl, mix the pancake mix, water, syrup, salt and pepper. Stir in the sausage, eggs, and cheese.
5. Pour the mixture by scant 1/4 cups into your prepared muffin pan.
6. Bake at 400 Degrees for about 16-18 minutes or until the tops have nicely domed and browned and a toothpick inserted into the center comes out clean.
7. Allow the muffins to cool at least 5-6 minutes before removing from the tin.
8. You can serve with extra syrup for dipping.

MADE WITH LOVE

by Teresa Forchard

Inspired by [accidentalhappybaker.com](http://accidentalhappybaker.com)