

Breakfast made easy

Breakfast has always been one of my downfalls as a lady of the kitchen! I can cook a mean breakfast meal, but not in the morning. You will usually find it on my dinner table.

Now that I have a kindergartner, I feel guilty not serving a hot breakfast so I was looking to find something quick that could serve as a hot breakfast for several days. Then I found this recipe in an old recipe box full of recipe card cutouts from college. I can't wait to try it out again!

Maple Oven Pancake

3/4 cup packed brown sugar
1/3 cup butter
1/2 cup maple syrup
1/2 cups Bisquick mix
1 cup milk
2 eggs

Heat oven to 350. In a small sauce pan heat 1/2 cup of brown sugar, butter and 1/2 cup syrup over low heat until butter is melted. Pour into ungreased 9x13 inch baking dish.

In a medium bowl beat Bisquick mix, remaining brown sugar, milk and eggs with a wire whisk or fork until blended. Carefully pour over syrup mixture.

Bake uncovered 30-35 minutes or until top springs back when touched. Cut into squares.

When serving place each square upside down onto plates and drizzle with additional syrup.