

DINNERLY



Cinnamon Bun Waffles & Country Sausage

with Cream Cheese Glaze & Candied Pecans



30-40min



2 Servings

Chicken and waffles may have been crowned the ultimate sweet and savory breakfast, but we're throwing a new contender in the ring. Golden-brown country sausage patties bring the savory while a cinnamon bun twist on the waffles bring the sweeeeet. Drizzle on a cream cheese glaze and crunchy candied pecans for a breakfast you won't soon forget. We've got you covered!

WHAT WE SEND

- ½ lb pkg country-style sausage
- 2 (1 oz) pecans ⁴
- 2 oz dark brown sugar
- 5 oz confectioners' sugar
- 2 (2½ oz) biscuit mix ^{2,1,5,3}
- ¼ oz ground cinnamon
- 3 (1 oz) cream cheese ¹

WHAT YOU NEED

- neutral oil
- butter ¹
- kosher salt
- 1 large egg ²
- ¾ cup + 1 tablespoon milk (or water) ¹
- all-purpose flour ³

TOOLS

- medium nonstick skillet
- waffle iron
- nonstick cooking spray

ALLERGENS

Milk (1), Egg (2), Wheat (3), Tree Nuts (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 37g, Carbs 63g, Protein 19g



1. Cook sausage

Form **sausage** into 6 (½-inch thick) patties; use your thumb to press a dimple in center of each.

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add patties and cook until browned and cooked through, about 3 minutes per side. Transfer to a paper towel-lined plate. Wipe out skillet.



2. Candy pecans

Coarsely chop **all of the pecans**.

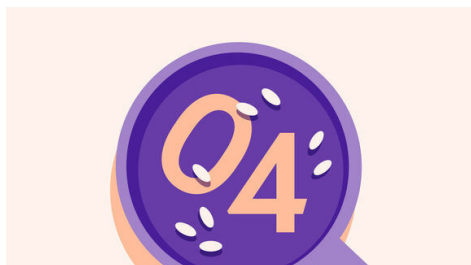
In same skillet, combine **pecans, 1 tablespoon each of butter, brown sugar, and water, and a pinch of salt**. Cook over medium heat, stirring often, until toasted and coated in glaze, 3–4 minutes. Transfer to a plate and let cool completely.



3. Make batter

In a medium bowl, whisk **1 large egg, ¾ cup + 1 tablespoon milk (or water), and 1 tablespoon each of confectioners' sugar and oil**. Add **biscuit mix and 2 tablespoons flour**; whisk until just combined and no dry flour remains (there will be some lumps).

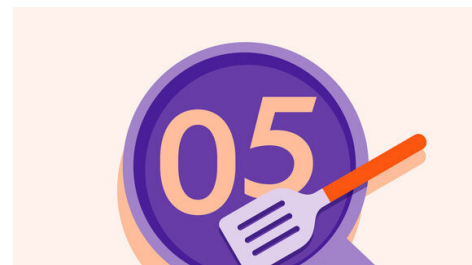
In a separate small bowl, whisk together **cinnamon, 4 tablespoons brown sugar, 2 teaspoons water, and a pinch of salt**.



4. Cook waffles

Grease waffle iron with nonstick cooking spray. Pour in **½ cup batter** and drizzle with **¼ of the cinnamon mixture** in a spiral.

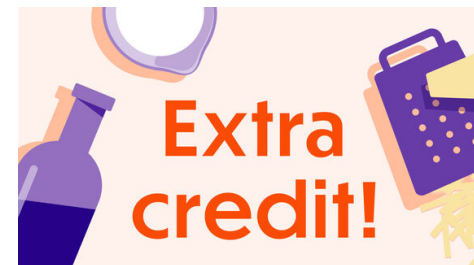
Cook according to manufacturer instructions (if desired, keep waffles warm as you cook by placing them on a wire rack in oven at 200°F). Repeat with remaining 3 waffles.



5. Make glaze & serve

Meanwhile, in a measuring cup, combine **all of the cream cheese, half of the remaining confectioners' sugar, and 2 tablespoons hot tap water**. Whisk until smooth and sugar is dissolved. Whisk in **1 teaspoon water** at a time until **glaze** falls from whisk in thick ribbons.

Serve **waffles** with **cream cheese glaze** and **candied pecans** over top and **sausage** alongside. Enjoy!



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