

Piggy Pudding



Prep Time: 10 min | **Cook Time:** 30 min | **Servings:** 6 servings | **Difficulty:** Easy

Ingredients:

- 2 granny smith apples, peeled cored and sliced into ½ inch wedges
- 2 packages Jiffy Corn Muffin mix, batter prepared as per package instructions
- 2 eggs (for mix)
- ⅔ cup milk (for mix)
- ½ lb breakfast links
- ½ lb bacon, cut into 1 inch pieces
- To serve:
- Butter
- Maple syrup

Directions:

Cook the sausage and bacon in a skillet. Drain on a paper towel. Cut the sausage links into thirds.

Prepare the Jiffy mix according to the package instructions (using the milk and eggs). Set aside to rest while you peel, core and slice the apples.

Butter a 9 inch square baking pan. Add the apples, bacon and sausage. Toss to mix. Pour the Jiffy mix over the apples, bacon and sausage. Shake and/or jiggle the pan to evenly spread out the batter.

Bake in a preheated 400 degree oven for 25-30 minutes, or until a toothpick inserted in the center comes out clean and top is nicely browned.

Serve warm with butter and maple syrup.