

SAUSAGE CHEDDAR MUFFINS

INGREDIENTS

12	OZ	BISQUICK BAKING MIX
10.5	OZ	CAN CHEDDAR CHEESE SOUP
6	OZ	WATER
1	LB	BREAKFAST SAUSAGE
6	OZ	SHREDDED CHEDDAR CHEESE
4	OZ	DICED GREEN CHILES

SERVINGS:

12

TIME TO PREP:

10 MINUTES

COOK TIME:

20-25 MINUTES

COOK TEMPERATURE:

350°

DIRECTIONS

- **PREHEAT YOUR OVEN TO 350°.**
- **COOK SAUSAGE AND DRAIN EXCESS GREASE.**
- **STIR TOGETHER BISQUICK, CHEDDAR CHEESE SOUP AND WATER UNTIL JUST COMBINED.**
- **MIX IN SAUSAGE, CHEDDAR CHEESE AND GREEN CHILES.**
- **FILL MUFFIN LINERS $\frac{3}{4}$ FULL & BAKE FOR 20-25 MINUTES UNTIL GOLDEN OR INTERNAL TEMPERATURE HITS 206° F.**
- **SERVE WARM OR PACK THEM UP FOR LATER!**

TIPS & TRICKS

- ✓ **MAKE THEM YOUR OWN! TRY THEM WITH CHIVES OVER GREEN CHILES, HAM OR BACON INSTEAD OF SAUSAGE, OR WITH YOUR FAVORITE CHEESE!**
- ✓ **A COOKIE SCOOP WILL MAKE PORTIONING THIS BATTER INTO MUFFIN CUPS SO MUCH EASIER!!!!**
- ✓ **SCOOP THEM DIRECTLY ON A BAKING SHEET FOR DROP BISCUITS OR AS THE TOP OF A CASSEROLE!**