



*A * Merry *

Easy, delicious recipes for



Breakfast Pizza



Breakfast Pizza

Ingredients: 1 pkg of Pillsbury crescent rolls; 7 eggs; salt & pepper; 1/2 lb sausage (or canadian bacon & pineapple); 2 cups mozzarella cheese

Directions: Spread crescent

rolls on bottom of 9x13 pan. (Six rolls fit well, tear up the other two & pile evenly on top of other six.) Whisk eggs in bowl. Add salt & pepper. Pour over rolls. Spread sausage over eggs. Top with cheese. Bake for 20-25 minutes or until edges begin to brown. Cut into squares & serve.



Monkey Brains



Ingredients: 3/4 cup sugar; 2 tsp ground cinnamon; 4 cans (7.5oz each) Pillsbury refrigerated biscuits; 1/2 cup butter, melted; 3/4 cup packed brown sugar.

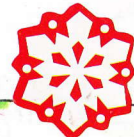
Directions: Mix sugar and cinnamon in 1-gallon bag. Separate dough into



10 biscuits. Cut each in quarters. Shake quarters in bag to coat. Place in pan. Mix butter and brown sugar. Pour over biscuit pieces. Bake at 350° in a greased 12-cup Bundt pan for 40-45 minutes, or until golden brown. Cool 5 min. Turn upside down. Pull apart to serve.

* Morning * I *

the best Christmas breakfast!



Sausage Balls



Ingredients: 1 lb hot sausage, uncooked; 8 oz cream cheese, softened; 1/4 cups Bisquick; 4 oz Cheddar cheese, shredded

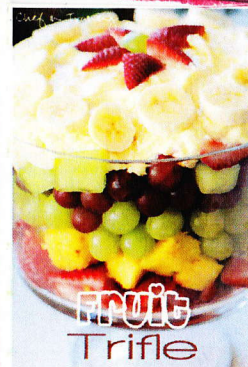
Directions: Preheat oven to 400°. Mix all ingredients until well

combined (if you have a KitchenAid mixer, use that to mix with the dough hook attachment). Roll into 1-inch balls. Bake for 20-25 minutes, or until brown.

* Sausage balls may be frozen uncooked. If baking frozen, add a few minutes to the baking time. *



Fruit Trifle



Ingredients: Fresh pineapple; fresh strawberries; seedless green grapes; seedless red grapes; bananas; 1 1/4 cups milk; 1/2 cup sour cream; 8 oz crushed pineapple; 1 (3.25 oz) pkg instant banana cream pudding.

Directions: Layer fruit in a large trifle bowl. For the topping whisk all ingredients together until well combined. Spread over the top of trifle. Arrange any extra fruit on top for a pretty presentation.

