

BREAKFAST SLIDERS

Ingredients:

- 1 Recipe of [Honey Butter](#) roll recipe, [Hawaiian](#) or [Bread Maker](#) Rolls
- 1 Lb Sausage (we use pork)
- 12 Eggs scrambled
- S&P
- Cheese
- 9x13 Pan



Directions:

1. Follow the directions for making one of the roll recipes from above, before shaping into the rolls you'll use the entire dough and place into a buttered (or melted) [9x13 pan](#). Simply dump the dough into the pan and allow to rise until it reaches the top.
2. Bake in the oven at 350 degrees F for 15-25 minutes or until done. (keep an eye on this) and remove from oven and place on a cookie drying rack to use the dish for the next step.
3. Using that same [9x13 dish](#) press your sausage into the [9x13](#) until flat & covered. Bake in the oven for 15-20 minutes or until done.
4. In the mean time scramble the dozen eggs and remove the cooked flattened sausage onto a plate or something similar.
5. Drain most of the grease but leaving some in order to prevent the eggs from sticking. Pour the scrambled eggs into the pan and bake for 15-20 minutes or until done.
6. Take your bread and use a bread knife slice carefully the bread in half to create to two equal halves to make the "sandwich" portion.
7. Place one half of the bread on the bottom of another [9x13 pan](#), layer with cheese, cooked egg, cheese, cooked sausage, cheese and place the other half of the bread as it's top and place back into the oven for 5-10 minutes until fully warmed.
8. Remove from oven, cut into desired sizes and serve warm.

