



## Breakfast Pies

*(Makes 8)*

- 4 eggs, beaten
- 1 teaspoon sour cream
- Vegetable spray
- ½ cup hot sausage,  
cooked/drained/crumbled
- ½ cup sharp cheddar cheese, grated
- 1 (16.3 oz.) can buttermilk biscuits
- 1 egg, beaten

Preheat oven to 400° F. Combine eggs and sour cream, mix well and set aside. Spray hot skillet with vegetable spray and cook egg mixture until soft. Add sausage and cheese and continue to cook until eggs are set or cheese melts. Lightly flour a piece of wax paper. Roll biscuit to flatten. Spoon a heaping tablespoon of egg mixture into center of biscuit. Fold biscuit over and press edges of crust with a fork to seal. Repeat steps using additional biscuits. Place on an ungreased baking sheet and bake for 10 minutes. In a small bowl, beat egg and brush top of each pie with egg wash. Return to oven and bake for 5-10 minutes or until golden brown.

# Cream Cheese and Lemon Breakfast Rolls

*(Makes 16 Rolls)*

- 1 (8 oz.) package cream cheese
- 1 egg
- ½ cup brown sugar
- 1 teaspoon vanilla butter and nut flavoring
- ⅓ cup instant lemon pudding and pie filling
- 2 (8 oz.) cans croissants
- Sugar and Cinnamon
- Chopped pecans

Preheat oven to 350° F. Combine cream cheese, egg, sugar, and flavoring. Beat with mixer until creamy. Add pudding and beat until mixture thickens. Set aside. On a piece of wax paper, unroll croissants, pinch seams together and flatten. Generously sprinkle with sugar and cinnamon. Spoon three tablespoons of filling into center of dough. Spread filling over dough, leaving ¼ inch from edges. Sprinkle pecan pieces over filling. Roll dough into a log shape. Slice with a serrated knife to make four rolls. Place in a round pan cut side up. Repeat using all croissants. Bake for 20 minutes or until golden brown. While hot, spoon glaze on top and serve.

## **GLAZE**

- 1 cup confectioners' sugar
- 1 teaspoon melted butter
- 2 tablespoons orange juice
- 1 tablespoon lemon juice
- ½ teaspoon vanilla butter and nut flavoring

In a small bowl, combine sugar, butter, orange juice, lemon juice, and flavoring. Mix well until blended.

**Georgia Egg Commission**

P. O. Box 2929

Suwanee, GA 30024

Tel. (770) 932-4622

© 2008 Georgia Egg Commission