**Sausage Pancake Sticks\***

\* Compare to Jimmy Dean's Griddle Sticks

**Ingredients**

* 1 1/2 cups flour
* 3 1/2 tsp baking powder
* 1 tsp salt
* 1 Tbsp white sugar
* 1 1/4 cups milk
* 1 tsp vanilla
* 3 Tbsp butter, melted
* 1 egg
* 10 skewers
* 1 box Brown ‘n Serve pre-cooked sausages, microwaved according to package instructions
* Maple syrup

**Directions**

1. Using the quick bread method combine all the dry ingredients in a large bowl and make a “well” in the center.
2. Wisk the milk, vanilla, melted butter and egg together in a separate bowl.
3. Pour the wet ingredients into the dry ingredients stirring until combined. The batter should look lumpy. Don’t over mix.
4. Turn cast iron skillet onto medium-high
5. Skewer the sausages
6. Dip the sausage skewers into the batter. Use a rubber scraper to aide in applying the batter evenly to all sides.
7. Put the batter covered sausage skewer onto the hot griddle and gently turn the sausage every so often so the sides brown evenly. Remove when the batter is cooked.
8. Place finished skewers on a plate in a warm oven to keep them warm while you make the rest.
9. Serve with maple syrup for dipping.