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## Big Breakfast with Hotcakes & Large Biscuit ♦

A hearty breakfast dish consisting of hotcakes, a large biscuit, and various other ingredients. It is typically consumed in the morning and is a popular choice for a filling breakfast.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 20 mins

**Total Time:** 35 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

250 g	hotcakes mix
2 pieces	Eggs
250 ml	Milk
50 g	Butter

<b>100 g</b>	Flour
<b>2 tsp</b>	baking powder
<b>1 tsp</b>	Salt
<b>50 g</b>	Sugar
<b>4 pieces</b>	large biscuit
<b>4 pieces</b>	sausage patties
<b>4 pieces</b>	Egg
<b>200 g</b>	Cheese
<b>0.5 tsp</b>	Salt
<b>0.5 tsp</b>	Pepper

## Directions

### Step 1

#### Mixing

In a mixing bowl, combine the hotcakes mix, eggs, milk, melted butter, flour, baking powder, salt, and sugar. Mix well until the batter is smooth.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

### Step 2

### Pan-frying

Heat a non-stick pan over medium heat. Pour a ladleful of the batter onto the pan to form a hotcake. Cook until bubbles appear on the surface, then flip and cook the other side until golden brown. Repeat with the remaining batter.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## Step 3

### Baking

Preheat the oven to 350°F (175°C). Split the large biscuit horizontally and place it on a baking sheet. Bake for 10 minutes or until golden brown.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## Step 4

### Pan-frying

Cook the sausage patties in a separate pan over medium heat until browned and cooked through. Set aside.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## Step 5

### Pan-frying

In the same pan, cook the eggs over easy or to your desired doneness. Season with salt and pepper.

**Prep Time:** 2 mins

**Cook Time:** 5 mins

## Step 6

### Assembling

Assemble the big breakfast by placing a hotcake on a plate, followed by a sausage patty, a fried egg, and a slice of cheese. Repeat with the remaining ingredients. Serve with the baked large biscuit on the side.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

## Nutrition Facts

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**Calories:** 600 kcal

**Fat:** 30 g

**Protein:** 25 g

**Carbohydrates:** 50 g

## Nutrition Facts

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## Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	25 g	147.06%	147.06%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	50 g	90.91%	100%
Fibers	2 g	5.26%	8%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	30 g	107.14%	120%
Cholesterol	250 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	300 iu	33.33%	42.86%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	1 mg	76.92%	76.92%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	2 mcg	13.33%	13.33%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	1000 mg	43.48%	43.48%
Calcium	300 mg	30%	30%
Iron	3 mg	37.5%	16.67%
Potassium	400 mg	11.76%	15.38%
Zinc	2 mg	18.18%	25%
Selenium	15 mcg	27.27%	27.27%

## Recipe Attributes

### Events

Christmas

### Meal Type

Breakfast

Brunch

Lunch

Dinner

Snack

Supper

## Nutritional Content

Low Calorie

High Protein

Low Fat

Low Carb

High Fiber

Low Sodium

Sugar-Free

High Vitamin C

High Iron

High Calcium

## Kitchen Tools

Blender

Oven

Microwave

## Course

Appetizers

## Difficulty Level

Medium

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