

Breakfast Lasagna

Amount	Measure	Ingredient - Preparation Method
		bacon-maple sauce
1	pound	bacon
1/4	cup	flour
1	cup	maple syrup
1/2	cup	heavy cream
		sausage gravy
3	tablespoons	unsalted butter
12	ounces	uncooked breakfast sausage - casings removed
1/3	cup	all-purpose flour
1/2	teaspoon	salt
1/2	teaspoon	ground black pepper
1/8	teaspoon	cayenne
3	cups	whole milk
		pancakes
1	cup	all-purpose flour
2	tablespoons	sugar
2	teaspoons	baking powder
1/2	teaspoon	salt
1	cup	milk
2	tablespoons	vegetable oil
1	large	egg
		scrambled egg
12		egg
1	teaspoon	kosher salt
3	tablespoons	butter
1 1/2	cups	ricotta cheese
1	pound	cheddar cheese - shredded

Preheat oven to 400. Place a wire cooling rack over a baking tray and line rack with bacon strips. Bake until crispy, 20-25 minutes.

Meanwhile, make the gravy. Heat butter in a large pan over med-high heat until foaming. Add sausage and cook, breaking into smaller pieces, until it starts to brown, about 5 minutes.

Reduce heat to medium. Add flour, salt, pepper, and cayenne. Cook, stirring frequently, for 1 minute. Gradually stir in milk, scraping up any browned bits. Bring to a simmer, stirring constantly, until thickened slightly, about 1 minute. Remove from heat.

Transfer cooked bacon to a paper towel-lined plate and pour fat into a medium saucepan. Leave oven on. Heat fat over medium-high heat and whisk in flour until combined. Add maple syrup and cream and bring to a boil while stirring. Continue to cook until it thickens, about 10 minutes. Remove from heat.

Pancakes: In a small bowl, whisk together flour, sugar, baking powder, and salt. In a medium bowl, whisk together milk, oil and egg. Add dry ingredients; whisk ntil just moistened. Transfer to 2 cup measuring cup.

Heat a griddle or non-stick skillet over medium. Rub with oiled paper towel. Pour 1/4 cup of batter onto skillet in an 8 inch strip. Cook until bubbling, about 2 minutes. Flip and cook 1-2 more minutes. Transfer to a platter and cook all 8.

Eggs: Whisk eggs and salt together in a large bowl. Melt butter in a large non-stick skillet over medium heat. When foam subsides, add eggs and stir until almost cooked but still runny in parts, about 2 minutes. Remove from heat and stir in ricotta.

To assemble, butter a 9x13 casserole dish. Place 4 pancake slices crosswise, side by side in bottom of pan. Spread 1/2 cup of maple sauce, top with half the eggs, sprinkle half the cheddar and top with half of the gravy. Repeat. Arrange bacon on top.

Bake at 400 for 15 minutes. Remove and let set for 30 minutes.