



Breakfast Pizza

READY IN



35 min.

SERVINGS



6

CALORIES



707 kcal

MORNING MEAL

BRUNCH

BREAKFAST

LUNCH

Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 2 tablespoons chiffonade basil leaves fresh
- 1 tablespoon butter for skillet
- 6 servings butter
- 1 can canned tomatoes diced
- 7 slices bacon cooked chopped
- 8 ounce cream cheese room temperature
- 2 eggs

- 5 large eggs
- 2.5 cups flour all-purpose
- 6 servings maple syrup
- 2 cups milk
- 1 pinch salt
- 6 servings salt and pepper black freshly ground
- 1 cup mozzarella cheese shredded
- 1 tablespoon cup heavy whipping cream sour
- 1 teaspoon sugar
- 1 tablespoon vegetable oil for griddle

Equipment

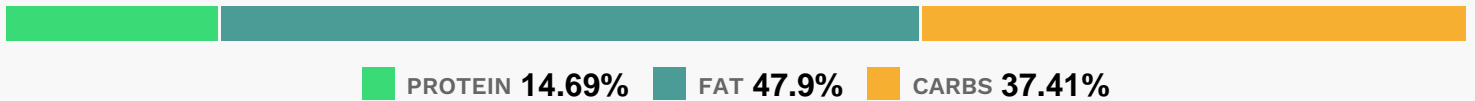
- bowl
- frying pan
- ladle
- oven
- whisk
- mixing bowl

Directions

- Heat a nonstick griddle over medium heat while you prepare the pancake batter.
- Combine the flour, baking powder, baking soda, sugar, and salt in medium bowl.
- Whisk eggs and milk together in another bowl until combined.
- Whisk the dry ingredients to the wet ingredients and gently mix until incorporated.
- Add the oil to the hot griddle and spread evenly to coat the bottom of the pan. Ladle about 1/3 cup of batter to the pan and cook the pancake for about 2 minutes. Flip the pancake and cook until brown on the other side, roughly 1 to 2 minutes longer.
- Transfer pancake to a plate. Repeat with remaining batter and set pancakes aside for assembly.

- In a medium bowl, combine tomatoes and cream cheese. Set aside until assembly.;
- Preheat a large nonstick skillet over medium heat for 1 minute.
- Crack eggs into a large mixing bowl and whisk in sour cream; season with salt and pepper.
- Add butter to the hot skillet and allow to melt.
- Add the eggs and reduce heat to medium-low. Scramble until cooked through, about 2 to 3 minutes. Stir in the bacon and set aside for assembly.
- Preheat oven to 400 degrees F.
- Place the pancakes on a sheet pan.
- Spread marinara sauce on each pancake and top with scrambled eggs and bacon.
- Sprinkle with basil and mozzarella cheese and place in the oven for 3 minutes or until cheese melts.
- Transfer to individual dishes and serve with butter and maple syrup.

Nutrition Facts



Properties

Glycemic Index:100.93, Glycemic Load:38.01, Inflammation Score:-8, Nutrition Score:26.53043471212%

Nutrients (% of daily need)

Calories: 707.09kcal (35.35%), Fat: 37.72g (58.04%), Saturated Fat: 18.91g (118.21%), Carbohydrates: 66.28g (22.09%), Net Carbohydrates: 63.54g (23.1%), Sugar: 21.61g (24.01%), Cholesterol: 298.43mg (99.48%), Sodium: 883.51mg (38.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 26.04g (52.08%), Selenium: 48.22µg (68.89%), Vitamin B2: 1.08mg (63.8%), Manganese: 0.99mg (49.61%), Phosphorus: 447.62mg (44.76%), Vitamin B1: 0.61mg (40.61%), Calcium: 400.21mg (40.02%), Folate: 136.21µg (34.05%), Vitamin A: 1451.95IU (29.04%), Iron: 4.71mg (26.16%), Vitamin B12: 1.57µg (26.13%), Vitamin B3: 5.1mg (25.51%), Vitamin B5: 1.95mg (19.49%), Zinc: 2.79mg (18.6%), Potassium: 619.67mg (17.7%), Vitamin B6: 0.35mg (17.57%), Vitamin E: 2.29mg (15.26%), Magnesium: 57.21mg (14.3%), Vitamin D: 2.13µg (14.22%), Copper: 0.26mg (13.24%), Vitamin K: 13.06µg (12.44%), Fiber: 2.75g (10.99%), Vitamin C: 6.44mg (7.81%)