**Intro:**

Next time you are looking for a fancy breakfast that doesn’t require much time to make, try this recipe. I took a few shortcuts to make things easy, but the flavor and presentation are impressive! When you cut into the Bundt and see the sausage egg and cheese filling, prepare your guests to be surprised! Surrounding that filling are layers of biscuits coated with the new Challenge Butter Everything Spread, which adds lots of delicious savory, buttery flavor. This is a great recipe to make with the kids since it is so much fun to make, and it will surely put a smile on your face as you begin your day!

**Chef Tips:**

This is a great make-ahead recipe. Simply make the Bundt the day before, wrap in plastic wrap, and store it in the refrigerator. Bake as directed but add 8-10 extra minutes to your baking time since the Bundt will be cold.

Want to customize this breakfast? Swap out the sausage with your family’s favorite pre-cooked breakfast meat, such as diced ham or bacon. Change the pepper jack cheese to cheddar or your preferred grated cheese. You can also switch the Challenge Everything Butter Snack Spread for the Challenge Garlic Parmesan with Herbs Butter Snack Spread for an Italian touch!

No worries if you don’t have Challenge Everything Butter Snack Spread available! Combine 1/3 cup of melted Unsalted Challenge Butter with 2 teaspoons of Everything Bagel Seasoning on an excellent substitution.

**Savory** **Stuffed Breakfast Bundt**

**Ingredients**

* 6 eggs, lightly beaten with a fork
* 1 Tablespoon of Challenge Butter
* Salt and pepper to taste
* 2 (16.3) cans of buttermilk biscuits (not the flaky variety)
* 1 cup of cooked breakfast meat (sausage, bacon, or diced ham)
* 1/3 cup of Challenge Everything Butter Snack Spread, melted
* ¼ fresh parsley, diced
* 4 green onions, finely diced
* 1 ½ cups of shredded pepper jack cheese
* 1 cup of cooked sausage

**Directions**

1. Preheat oven to 375 degrees. Spray a Bundt pan with cooking spray to prepare.
2. In a large nonstick skillet over medium heat, add 1 Tablespoon of butter. Once melted, pour in eggs, constantly stirring with a spatula. Cook until eggs are set but still soft, about 3-4 minutes. Season with salt and pepper to taste.
3. Cut each biscuit into 6 pieces using kitchen shears and place them into a large mixing bowl. Pour in melted snack spread, parsley, and green onion. Toss with a large spoon to coat.
4. Place ¾ of the cut biscuits into the Bundt pan. Using your fingers, press biscuits to conform to the pan, making sure to go up the sides and around the center hole of the pan.
5. Sprinkle in ½ of the cheese on top of the biscuits, followed by the scrambled eggs, the sausage, and the remainder of the shredded cheese. Add the remaining cut biscuits on top, arranging the biscuits to cover the surface.
6. Place in the preheated oven and bake for 30-35 minutes or until biscuits are cooked through. Let cool for 10 minutes, then remove from pan and place on a serving plate. Cut into slices to serve.

**Yield: 8-10 servings**