

## Cinnamon Game Day Fatty

*This recipe was provided by our friend and recipe creator, Graham R. and his dog, Carl.*

*Prep Time:* 30 minutes

*Cook Time:* 1 hour

*Servings:* 5-6 Hungry Tailgaters

### Ingredients:

- 1 pound ground breakfast sausage
- 1 box Krusteaz Cinnamon Crumb Cake (will only use ¼ of the finished cake)
- 1 tablespoon Bone Suckin' Sauce Seasoning & Rub
- 1/4 cup of maple syrup + more for serving

### Instructions:

1. Preheat oven or grill to 300°F.
2. Bake the crumb cake according to boxes instructions. Once cooled, crumble ¼ of the finished cake into little bite-sized pieces. Set aside.
3. Lay your sausage on plastic wrap. Smash & spread the sausage until it forms a large, thin, semi-rectangular shape. It is best to work with the sausage when it is very cold.
4. Next, add your crumbled crumb cake to the center of the sausage sheet, almost like you're filling a burrito. Pour the maple syrup over the crumbled cake.
5. Carefully roll the sausage around the crumb cake, using the plastic wrap as help. Pinch the sausage closed. Next, sprinkle all sides with the Bone Suckin' Sauce Seasoning & Rub. Wrap tight in plastic wrap and foil. Keep in the refrigerator overnight or place it in the freezer for 10-20 minutes before cooking. This will help this deliciously edible football keep its shape!

*Note:* If using a grill or smoker make note that this will be cooked over indirect heat. Cook for 1 hour or until it reaches an internal temperature of 160°F. Let rest for 5- 10 minutes. Slice and serve with extra maple syrup.

