

# 35 Breakfast Sandwiches You Can Make At Home With Breakfast Sandwich Maker

Breakfast is the most important meal of the day, but it can be hard to find the time to make a healthy and satisfying meal in the morning. That's where breakfast sandwich makers come in.



## The Ultimate Breakfast Sandwich: 35 Breakfast Sandwiches You Can Make At Home With A Breakfast Sandwich Maker by Jennifer Williams

★★★★☆ 4.2 out of 5

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Breakfast sandwich makers are a great way to make a quick and easy breakfast sandwich. They're perfect for busy mornings, and they can help you save money on breakfast.

If you're looking for some inspiration for your next breakfast sandwich, check out these 35 recipes.

## 1. Classic Egg and Cheese Sandwich

This is the classic breakfast sandwich, and it's a great place to start if you're new to making breakfast sandwiches.

Ingredients:

\* 2 slices of bread \* 1 egg \* 1 slice of cheese

Instructions:

1. Place one slice of bread in the bottom of the breakfast sandwich maker.
2. Crack an egg into the center of the bread.
3. Top with the cheese and the other slice of bread.
4. Close the lid and cook for 3-5 minutes, or until the egg is cooked to your liking.

## ## 2. Ham and Swiss Sandwich

This sandwich is a great way to use up leftover ham.

Ingredients:

\* 2 slices of bread \* 2 slices of ham \* 1 slice of Swiss cheese \* 1  
tablespoon of butter

Instructions:

1. Butter one side of each slice of bread.
2. Place one slice of bread in the bottom of the breakfast sandwich maker, butter-side down.
3. Top with the ham and the Swiss cheese.
4. Add the other slice of bread, butter-side up.
5. Close the lid and cook for 3-5 minutes, or until the cheese is melted and the bread is golden brown.

### ## 3. Sausage, Egg, and Cheese Sandwich

This sandwich is a hearty and filling breakfast sandwich.

Ingredients:

\* 2 slices of bread \* 1 sausage patty \* 1 egg \* 1 slice of cheese

Instructions:

1. Place one slice of bread in the bottom of the breakfast sandwich maker.
2. Cook the sausage patty in a skillet until it's cooked through.
3. Crack an egg into the center of the bread.
4. Top with the sausage patty and the cheese.
5. Add the other slice of bread.
6. Close the lid and cook for 3-5 minutes, or until the egg is cooked to your liking.

### ## 4. Turkey Bacon and Avocado Sandwich

This sandwich is a healthy and delicious way to start your day.

Ingredients:

\* 2 slices of whole-wheat bread \* 2 slices of turkey bacon \* 1/2 of an avocado, sliced \* 1 tablespoon of hummus

Instructions:

1. Place one slice of bread in the bottom of the breakfast sandwich maker.
2. Top with the turkey bacon and the avocado.
3. Spread the hummus on the other slice of bread and



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