

# Pork Sausage Apple Loaf

- Prep Time 20 min
- Total Time 55 min
- Servings 1
  
- 2/3 cup water
- 3 cups Original Bisquick™ mix
- 20 oz pork sausage (about 2 1/2 cups)
- 1 cup diced apple
- 1/4 cup chopped onion
- 1 cup dried cranberries
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon salt
- 3/4 cup shredded mozzarella cheese
- Maple syrup, if desired



1. Heat oven to 350°F. Spray large baking sheet with cooking spray. In large bowl, mix water and Bisquick; knead until dough is smooth. Cover and set aside.
2. In 10-inch skillet over medium-high heat, cook and stir pork sausage until no longer pink, about 4 minutes. Add apple and onion; cook about 1 minute. Drain. Return to skillet; stir in cranberries, cinnamon, nutmeg and salt.
3. Place Bisquick dough on flat surface; roll the dough to rectangle, 10x14 inches. Spoon sausage mixture onto center of dough; sprinkle with cheese. Pat mixture to within 1-inch of edges of dough. Brush edges with water. Starting with long side, roll dough over sausage mixture forming a loaf. Pinch edges to seal.
4. Place loaf on baking sheet. Cut 4 short slits in top of dough. Bake 30 to 35 minutes or until golden brown. Let cool 5 minutes before slicing into 8 slices. Serve with maple syrup, if desired.