



# Breakfast Sandwich Maker Recipes

**Hamilton Beach**<sup>®</sup>  
Good Thinking<sup>®</sup>

So easy.  
Ready  
to eat in  
5 minutes.



1

**LAYER**  
Add bread and pre-cooked meat or cheese in bottom ring if desired.



2

**EGG PLATE**  
Lower top ring. Add egg right to the cooking plate.



3

**LAYER**  
Top egg with second bread slice. Close, cover and cook.



4

**ASSEMBLE**  
Slide cooking plate out to assembly sandwich.



5

**ENJOY**  
Lift cover and rings. Carefully remove sandwich with plastic spatula.

We hope you **enjoy** these tasty Breakfast Sandwich Maker recipes. At Hamilton Beach all products are carefully tested just the way you'll use them at home: in a real kitchen with real recipes, made with food that's readily available in everyday grocery stores. To find other great recipes, please visit:

<https://www.hamiltonbeach.com/recipes.html>

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# Egg, Ham & Cheese Muffin



## Ingredients:

- 1 English muffin, split
- 1 slice American cheese
- 1 slice Canadian bacon
- 1 large egg, lightly scrambled

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
- Place bottom half of English muffin, split-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese and Canadian bacon.
- Lower cooking plate and top ring. Add egg to cooking plate.
- Top with remaining muffin half, split-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich



# Bacon, Egg & Cheese Bagel Sandwich

## Ingredients:

- 1 small bagel, halved
- 1 slice American cheese
- 2 slices precooked bacon, cut in half
- 1 large egg, lightly scrambled

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
- Place bottom half of bagel, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese and bacon.
- Lower cooking plate and top ring. Add egg to cooking plate.
- Top with remaining bagel half, cut-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich





Egg muffin sandwiches - done deliciously right with Thomas'® English Muffins and the Hamilton Beach® Breakfast Sandwich Maker.



# Ham, Egg & Cheese Muffin Melt

## Ingredients:

- 1 Thomas'® Whole Wheat English Muffin
- 1 1/2 teaspoons yellow or spicy brown mustard
- 1 tablespoon shredded Cheddar cheese
- 1 oz. thinly sliced deli ham (about 2 slices) such as Black Forest or Virginia ham
- 1 large egg, lightly scrambled

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
- Split Thomas'® Whole Wheat English Muffin in two. Spread one half of muffin with mustard; set aside.
- Lift cover, top ring and cooking plate. Place one half of the English muffin with mustard-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese and ham.
- Lower cooking plate and top ring. Add egg to cooking plate. Top with remaining muffin half, split-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

## Test Kitchen Tip:

Try a sliced dill pickle under the cheese or honey mustard instead of regular mustard.

Serving: one sandwich

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# Pancakes & Sausage Breakfast Sandwich



## Ingredients:

- 2 (4-inch) frozen pancakes
- 1 pre-cooked thin sausage patty
- 1 large egg, lightly scrambled
- Maple syrup

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
- Place one frozen pancake in bottom ring of Breakfast Sandwich Maker. Top with sausage.
- Lower cooking plate and top ring. Add egg to cooking plate.
- Top with remaining pancake.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula. Serve with syrup.

Serving: one sandwich





# Cheddar, Apple, Bacon & Egg Croissant Sandwich

## Ingredients:

- 1 mini croissant, halved
- 2 tablespoons shredded Cheddar cheese
- 1 to 2 thin slices Granny Smith apple
- 1 slice precooked bacon, cut in half
- 1 large egg, lightly scrambled

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
- Place bottom half of croissant, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese, apple slices and bacon.
- Lower cooking plate and top ring. Add egg to cooking plate.
- Top with remaining croissant half, cut-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

## Test Kitchen Tip:

For a lightly browned croissant top, cook the egg in the top ring without the croissant for 3 to 4 minutes or until egg is just about done then add croissant top and cook until lightly browned.

Serving: one sandwich



# Sausage, Egg & Cheese Waffle Sandwich

## Ingredients:

- 2 frozen waffles, cut in 4-inch circles
- 2 tablespoons shredded sharp Cheddar cheese
- 1 precooked thin sausage patty
- 1 large egg, lightly scrambled

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
- Place one waffle circle in bottom ring of Breakfast Sandwich Maker. Top with cheese and sausage.
- Lower cooking plate and top ring. Add egg to cooking plate.
- Top with remaining waffle circle.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

## Test Kitchen Tip:

Use kitchen shears to trim the frozen waffle to fit inside the Breakfast Sandwich Maker rings.

Serving: one sandwich





Egg muffin sandwiches - done deliciously right with Thomas'® English Muffins and the Hamilton Beach® Breakfast Sandwich Maker.



# Protein Press English Muffin

## Ingredients:

- 1 Thomas'® Light Multi-Grain English Muffin
- 1 slice Swiss cheese
- 2 slices cooked turkey bacon
- 1 large egg, lightly scrambled

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
- Split Thomas'® Light Multi-Grain English Muffin in two. Lift cover, top ring and cooking plate. Place bottom half of the English muffin, split-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese and precooked turkey bacon.
- Lower cooking plate and top ring. Add egg to cooking plate. Top with remaining muffin half, split-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich

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# Spinach, Mozzarella & Egg White Breakfast Sandwich



## Ingredients:

- 1 whole wheat English muffin, split
- 4 to 6 fresh spinach leaves
- 1 slice mozzarella cheese
- 1 thinly sliced red pepper ring
- 2 large egg whites

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
- Place bottom half of English muffin, split-side up in bottom ring of Breakfast Sandwich Maker. Top with spinach, mozzarella cheese and red pepper.
- Lower cooking plate and top ring. Add egg whites to cooking plate.
- Top with remaining muffin half, split-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich



# Cheesy Egg & Sausage Biscuit



## Ingredients:

- 1 small biscuit, halved
- 1 slice Cheddar cheese
- 1 precooked thin sausage patty
- 1 thin slice red pepper
- 1 large egg, lightly scrambled

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
- Place bottom half of biscuit, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese, sausage and red pepper.
- Lower cooking plate and top ring. Add egg to cooking plate.
- Top with remaining biscuit half, cut-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich



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# English Muffin Sandwich

## Ingredients:

- 1 Thomas'® Original English Muffin
- 1 large egg
- 1 tablespoon chopped green bell pepper
- Salt and pepper, to taste
- 1 slice American cheese
- 2 slices cooked bacon

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
- Split Thomas'® Original English Muffin in two. Lightly mix egg, milk, bell peppers, salt and pepper; set aside.
- Lift cover, top ring and cooking plate. Place bottom half of the English muffin, split-side up in bottom ring of the Breakfast Sandwich Maker. Top with cheese and precooked bacon.
- Lower cooking plate and top ring. Add egg mixture to cooking plate. Top with remaining muffin half, split-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich



# Herb Goat Cheese, Spinach & Red Pepper Egg Muffin



## Ingredients:

- 1 whole wheat English muffin, split
- 1 tablespoon herb goat cheese
- 1 thin slice of red pepper
- 4 small spinach leaves
- 2 large egg whites

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Spread goat cheese over bottom half of muffin. Lift cover, top ring and cooking plate.
- Place bottom half of English muffin, goat cheese side up in bottom ring of Breakfast Sandwich Maker. Top with spinach and red pepper.
- Lower cooking plate and top ring. Add egg whites to cooking plate.
- Top with remaining muffin half, split-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich

# Eggs Benedict Breakfast Sandwich w/Hollandaise



## Ingredients:

2 English muffins, split  
8 baby spinach leaves  
2 slices Canadian bacon  
2 large eggs, lightly scrambled  
Hollandaise Sauce

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
- Place bottom half of 1 English muffin, split-side up in bottom ring of Breakfast Sandwich Maker. Top with 4 spinach leaves and 1 slice of Canadian bacon.
- Lower cooking plate and top ring. Add 1 egg to cooking plate.
- Top with 1 top half of English muffin, split-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula. Repeat with remaining ingredients.
- Serve with Hollandaise Sauce.

Serving: two sandwiches





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# Vegetarian Panini Muffin

## Ingredients:

- 1 Thomas'® High Fiber Triple Health English Muffin
- 1 tablespoon black olive tapenade or Kalamata olive spread
- 1 oz. slice fresh mozzarella
- 1 oz. roasted pepper
- 1 large egg white

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
- Split Thomas'® High Fiber Triple Health English Muffin in two. Spread one half of muffin with tapenade; set aside.
- Lift cover, top ring and cooking plate. Place half of the English muffin with tapenade side up in bottom ring of Breakfast Sandwich Maker. Top with mozzarella and roasted pepper.
- Lower cooking plate and top ring. Add egg to cooking plate. Top with remaining muffin half, split-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich

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# Pesto w/Sun-dried Tomato, Mozzarella & Egg Sandwich



## Ingredients:

- 2 teaspoons pesto
- 1 whole wheat English muffin, split
- 1 thin slice of fresh mozzarella cheese
- 4 sun-dried tomatoes, cut into strips
- 2 large egg whites

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Spread pesto on split side of bottom half of muffin. Lift cover, top ring and cooking plate.
- Place bottom half of muffin, pesto-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese and sun-dried tomatoes.
- Lower cooking plate and top ring. Add egg whites to cooking plate.
- Top with remaining top half of muffin, split side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich





# Grilled Cheese Sandwich

## Ingredients:

- 2 slices bread, cut in 4-inch circles
- Butter, softened
- 2 slices American cheese

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lightly butter one side of each bread circle. Lift cover, top ring and cooking plate.
- Place one bread circle, buttered-side down in bottom ring of Breakfast Sandwich Maker. Top with cheese.
- Lower cooking plate and top ring. Add bread circle, buttered-side up on cooking plate.
- Close cover. Cook 3 to 4 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich



# Southwestern Breakfast Muffin

## Ingredients:

- 1 whole wheat English muffin, split
- 2 tablespoons shredded hot pepper cheese
- 3 thin slices avocado
- 1 tablespoon salsa
- 2 large egg whites

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
- Place bottom half of English muffin, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese, avocado and salsa.
- Lower cooking plate and top ring. Add egg whites to cooking plate.
- Top with remaining muffin half, cut-side down.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich



# Pepperoni & Veggie Mini Pizza



## Ingredients:

- 1 English muffin, split
- 1/4 cup pizza sauce
- 1/4 shredded mozzarella cheese
- 4 slices pepperoni
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped onion
- 1 tablespoon sliced black olives

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Spread sauce on split sides of muffin. Lift cover, top ring and cooking plate.
- Place bottom half of muffin, sauce-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese, pepperoni, green pepper, onion and black olives.
- Lower cooking plate and top ring. Place top half of muffin, sauce-side up. Top with remaining ingredients.
- Close cover. Cook 4 to 5 minutes.
- Carefully lift cover and rings; remove bottom pizza with plastic spatula. Lower cooking plate and top ring down; slide out cooking plate by rotating handle clockwise. Lift rings; carefully remove remaining pizza with plastic spatula.

Serving: one (two mini pizzas)

# Reuben Sandwich



## Ingredients:

- 2 slices rye bread or pumpernickel, cut in 4-inch circles
- 1 tablespoon softened butter
- 2 tablespoons thousand island dressing
- 3 slices corned beef, precooked
- 1/3 cup sauerkraut
- 1 slice Swiss cheese

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
- Butter one side of each bread circle. Spread dressing on other side of bread.
- Lift cover, top ring and cooking plate. Place one bread circle, butter-side down in bottom ring of the breakfast sandwich maker. Top with cheese and sauerkraut.
- Lower cooking plate and top ring. Add corned beef to cooking plate. Top with remaining bread circle, butter-side up.
- Close cover. Cook 4 to 5 minutes.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich



# Stuffed French Toast



## Ingredients:

- 1 large egg
- 1 large egg white
- 1 tablespoon cream cheese
- 1 tablespoon chopped pecans
- 2 slices cinnamon bread, cut in 4-inch circles
- 1 tablespoon strawberry preserves

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on..
- Beat egg and egg white in medium bowl; set aside.
- Mix cream cheese and pecans in small bowl; spread on 1 slice of bread. Spread strawberry preserves on remaining bread slice. Make a sandwich placing filling sides together.
- Place sandwich in egg mixture for 2 minutes; turn and soak for an additional 2 minutes.
- Lift cover top ring and cooking plate. Place sandwich in bottom ring of Breakfast Sandwich Maker.
- Lower top ring and close cover. Cook 4 to 5 minutes or until cooked through.
- Lift cover and rings; carefully remove sandwich with plastic spatula.
- Serve with confectioners' sugar and additional preserves or maple syrup.

Serving: one sandwich

# Warm Chocolate Croissant



## Ingredients:

- 1 mini croissant, halved
- 2 tablespoons chocolate hazelnut spread

## Directions:

- Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Spread chocolate hazelnut spread over bottom half of croissant. Lift cover, top ring and cooking plate.
- Place bottom half of croissant, chocolate-side up in bottom ring of Breakfast Sandwich Maker.
- Lower cooking plate and top ring. Place top half of croissant on cooking plate.
- Close cover. Cook 2 to 3 minutes, just until chocolate and croissant are warm.
- Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

Serving: one sandwich





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