Breakfast is the most important meal of the day, which is why it should also be the sweetest. Get wild and have dessert for breakfast! Check out these seven San Diego restaurants for a sugar rush sure to last the whole day.

You won’t want to miss out on Breakfast Republic’s Oreo Pancakes! Crushed Oreos and a sweet frosting glaze sit between three pancakes topped with more Oreo pieces and sprinkled with powdered sugar. These are sure to satisfy any sweet tooth!
Have a fruity start to the day when you head True North Tavern for Sunday NFL Brunch. Try the Berries & Banana Burritamade with sliced bananas, fresh strawberries, blueberries and cream cheese frosting rolled into a crispy tortilla, sliced and topped with a caramel pecan sauce. The fruit totally counts as healthy right!?  
S’more please! If you’re a fan of this campfire classic then you must head over to Brian’s 24 for the S’mores Hotcakes. Chocolate chips, graham cracker and marshmallow cream are cooked into a full stack of warm buttermilk pancakes. This campfire classic is the perfect start to any morning!  
Go bananas over Fig Tree Café’s Banana Pancakes and Bananas Foster French Toast. Fluffy pancakes and thick slices of bread, piled high with fresh bananas over a sweet and sugary glaze. ‘Breakfast’ never tasted so good!  
Have your cake and eat it too when you order Tiramisu French Toast from Farmer’s Bottega. Made with lady fingers cookies dipped in a secret coffee recipe with rum-mascarpone cheese. You won’t have any regrets about eating this cake for breakfast!  
Duck Dive takes two classic breakfast classics and gives them a sweet twist. Try the Fruity Pebble French Toast made by coating French toast in fruity pebbles infused with vanilla and cinnamon, and topping it with whipped cream and Woodford Reserve bourbon glazed cherries. This dish will give you a sugar rush just looking at it!  
Catch some waves and grab a sweet treat during brunch at Miss B’s Coconut Club. Order the Coconut Rum French Toast made with kolache toast, Miss B’s house rum, cinnamon & sugar, toasted coconut, mango berry syrup and fresh berries. This tropical breakfast dessert is full of fun under the sun!