

[breakfast](#), [casserole](#), [cheese](#), [weeknight](#), [egg](#), [needs pic](#)

Breakfast Casserole

2020/09/28

Ingredients

- 16oz tube of pre-made biscuits
- 1lb of breakfast sausage
- 1.5 cups shredded cheese
- 6 eggs
- 1.5 cup milk
- 1-2TBS Maple Syrup (Make it as sweet or salty as you prefer)

Method

1. Preheat oven to 350
2. Start browning sausage, oil 9"x13" pan while sausage cooks
3. Cut biscuits into 1/8th wedges and spread into the bottom of your oiled pan
4. Beat eggs and milk together, season with a large pinch of salt and as much pepper as you like
5. Add sausage evenly over the cut biscuit, then drizzle with maple syrup
6. sprinkle 1/2 cup cheese over sausage and biscuit layer, then pour over egg mixture
7. Top with remaining cheese and bake uncovered at 350 for 30-40 minutes or until egg is set
8. When egg is set remove from heat and let cool for 5 minutes before serving

Notes

Original recipe link: <https://www.messforless.net/sausage-egg-and-biscuit-breakfast-casserole>

From:

<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:

https://wiki.cookie mountain.org/doku.php?id=recipes:breakfast_casserole&rev=1601350002

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