



19 *Scrumptious Casserole* Recipes for Breakfast

ALLFREECASSEROLERECIPES

19 Scrumptious Casserole Recipes for Breakfast

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Letter from the Editor

Dear Casserole Cookers,

Breakfast casseroles are ideal morning meals, especially when you're on the go. Most are packed with protein and veggies that will give you energy for the day. Many can be prepared the night before so there's little prep to do in the morning. They reheat well, allowing you to enjoy one casserole all week long if you're cooking for one or two people. Breakfast casseroles are a real lifesaver - and did we mention they taste good, because they do!

This eCookbook, *19 Scrumptious Casserole Recipes for Breakfast*, offers a ton of easy breakfast ideas. You'll find everything from a basic breakfast casserole that never gets old to a French toast casserole that you never thought of before. The Best Breakfast Casserole (p. 5) is a classic. Ham, bacon, peppers, eggs, croutons, and cheese all play a part in making this a great breakfast that will help start your day off right. For sweeter, more indulgent breakfasts, look out for our French toast bakes. They range from a simple Cinnamon French Toast Casserole (p. 17) to an elaborate Hawaiian Banana Bread Baked French Toast (p. 18). Whether you're searching for an easy breakfast to make during the week, a casserole to enjoy on the weekend, or a new dish to bring to brunch, you'll find one in *19 Scrumptious Casserole Recipes for Breakfast*.

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

The Editors of AllFreeCasseroleRecipes.com

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*19 Scrumptious Casserole Recipes for Breakfast***EASY BREAKFAST CASSEROLE RECIPES****THE BEST BREAKFAST CASSEROLE**BY BOBBY FROM [BLOGCHEF](#)

You're probably thinking, "Why is this called 'The Best Breakfast Casserole'?" The answer is in the ingredients list. Seasoned croutons, milk, and eggs, make up the base of the casserole. Ham and bacon provide protein, so you'll stay full longer. Bell peppers add more nutrition, flavor, and a pop of color. They all work together to create a beautiful and delicious breakfast casserole that's simple to prepare. Once you taste this delicious breakfast casserole with bacon, you are sure to agree that it really is The Best Breakfast Casserole.

Ingredients

- 6 slices bacon
- 1 cup ham, cubed
- ¼ cup butter, melted
- 3 cups seasoned croutons
- 2 cups Cheddar cheese, shredded
- 6 eggs
- 1 ¾ cups milk
- 1 green bell pepper, diced
- 1 tablespoon prepared yellow mustard
- Salt and pepper, to taste

Instructions

1. Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on paper towels. Once the bacon has cooled, crumble it into bits and set aside.
2. Preheat oven to 325 degrees F.
3. Melt butter in the microwave (or in a small pan on the stove over low heat). Spray a 9 × 13-inch baking dish with non-stick cooking spray. Place croutons into the bottom of the dish and drizzle the melted butter over the top of them. Top with Cheddar cheese.
4. Crack the eggs into a medium bowl and whisk to break up yolks. Add milk, bell pepper, mustard, salt, and pepper. Beat until well combined. Pour the egg mixture over the croutons and cheese, and sprinkle with bacon and ham.
5. Bake for 40 minutes. Remove from the oven and let sit for 10 minutes before serving.

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*19 Scrumptious Casserole Recipes for Breakfast***CRESCENT ROLL CASSEROLE**

BY MARYBETH FROM [MARYBETH WHALEN](#)

Sometimes breakfast for dinner is just what you need. So, break open your crescent rolls and make this popular breakfast recipe. Crescent Roll Casserole uses five simple ingredients and is super easy to put together. Prepare it in the morning or right before you eat - whatever works for you and your schedule! You'll definitely enjoy this crescent roll recipe. It's great to have easy casserole recipes on hand for busy days, holidays, or lazy days, so add this one to your list of recipes to make.

Ingredients

- 1 pound pork sausage, browned and drained
- 1 (8-ounce) package crescent rolls
- 10 eggs, beaten
- 2 cups mixed shredded cheeses
- $\frac{3}{4}$ cup milk
- 1 teaspoon Italian seasoning

Instructions

1. Preheat oven to 350 degrees F.
2. Grease a 9 x 13-inch baking dish.
3. Spread crescent rolls in pan and pinch seams together. Bake for 7 minutes.
4. Sprinkle cooked sausage on top of rolls. Mix eggs, cheese, milk, and seasoning together and pour over sausage and rolls.
5. Bake for 25 minutes at 350 degrees F. Then, reduce heat to 325 degrees F and bake for 20 minutes.

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RECIPES WITH SAUSAGE

AMISH BREAKFAST CASSEROLE WITH POTATOES AND SAUSAGEBY ASHLEY FROM [CENTER CUT COOK](#)

Breakfast is the most important meal of the day, so make it delicious. Amish Breakfast Casserole with Potatoes and Sausage is one of the best breakfast casseroles because it fills you up and gives you plenty of energy for the day ahead. It contains potatoes, sausage, bacon, cheese, and lots of seasoning. You will absolutely love it.

Ingredients

- ½ pound bacon
- ½ pound breakfast sausage
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon garlic powder
- 1 teaspoon hot sauce
- 2 large baked potatoes, cooled and shredded (about 4 cups) or 4 cups frozen shredded hash browns, completely thawed
- 1 small onion, finely diced
- 8 ounces sharp Cheddar cheese, shredded and divided
- 8 ounces Swiss cheese, shredded and divided
- 6 eggs, slightly beaten
- 1 ½ cups cottage cheese

Instructions

1. Cook bacon and sausage. To cook bacon in oven, line a large rimmed baking sheet with foil, and place bacon on the tray making sure the pieces don't touch. Put the tray in a cold oven on the middle shelf. Turn the oven on to 400 degrees F and let the bacon cook for about 18-22 minutes, or until the bacon is crisp.
2. While the bacon is cooking, sauté the sausage until it is cooked through. Set the sausage aside on a paper towel-lined plate. Sauté the diced onion in the same skillet. You could also sauté any other veggies now.
3. When the bacon is cooked, transfer the bacon to a plate lined with paper towels. When the bacon has had a few minutes to drain, cut the bacon and sausage into small, bite-sized pieces.

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4. In a large bowl, combine shredded potatoes with salt, black pepper, garlic powder, and hot sauce. Stir in cottage cheese, and all but $\frac{1}{4}$ to $\frac{1}{2}$ cup each of the Cheddar and Swiss cheese.
5. Stir in bacon and sausage, reserving $\frac{1}{4}$ cup of each for the top. Stir in sautéed veggies, if used. Stir in 6 eggs that have been slightly beaten.
6. Grease a 9 x 13-inch pan. Spread the mixture in the pan. Top with reserved cheese, bacon, and sausage.
7. At this point, if you are making this ahead, cover the casserole with foil and place in the refrigerator. About 30 minutes before you bake it, remove it from the fridge so that it can come to room temperature.
8. If you plan to bake it right away, preheat the oven to 350 degrees F. Bake the casserole for 35 to 40 minutes, or until all of the cheese is melted and bubbling, and the casserole has set up in the middle. You can either remove the casserole from the oven at this time, or turn on your broiler for a few minutes to brown the cheese.

*19 Scrumptious Casserole Recipes for Breakfast***BACONAGE CASSEROLE**BY MARY FROM [CHATTAVORE](#)

If you don't know what baconage is, prepare to be enlightened. Baconage is the magical combination of bacon and sausage. Yes, this is real. And it's in a casserole. Baconage Casserole contains this magic meat, potatoes, a little cheese, and a few other things. It's a great breakfast casserole because you can prepare it the night before and just bake it when you get up. You barely have to do anything in the kitchen, which can be nice on a weekend morning.

Yields: 4 servings**Prep Time:** 30 minutes**Cook Time:** 60 hour**Ingredients**

- 4 small to medium potatoes, baked, cooled, and cut into chunks
- ½ pound Link 41 baconage (or substitute sausage, chopped bacon or ham, or a combination of finely chopped bacon and ham)
- 1 small onion
- 1 cup shredded cheese (any variety)
- 1 cup milk
- 5 large eggs
- Salt and pepper, to taste

Instructions

1. Brown the meat in a large skillet. Remove and drain on paper towel.
2. Cook onions in the fat from the meat until they begin to soften, then add the potatoes. Cook until browned.
3. Place the potatoes in a 9-inch pie pan and spread out to cover the bottom of the pan. Cover with the cheese, then the meat.
4. Beat the eggs with the milk. Add salt and pepper. Pour the egg mixture over the meat, cheese, and potatoes. Cover with foil and refrigerate overnight.
5. In the morning, preheat the oven to 400 degrees F. To avoid thermal shock, remove the casserole from the oven at least 15-20 minutes ahead of time. Bake covered for 15 minutes, then remove the foil and bake for another 40-45 minutes. Remove from the oven and allow to sit for 10-15 minutes before serving.

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SAUSAGE AND BISCUITS CASSEROLE

BY LISA FROM [THE CUTTING EDGE OF ORDINARY](#)



Here's a biscuit recipe that can pass for breakfast or dinner. There are only four ingredients in this Sausage and Biscuits Casserole: sausage, onion, cream cheese, and crescent rolls. It couldn't be any easier. You could make this for breakfast or for a light dinner. It's a classic Southern comfort food that's easy and tasty.

Cooking Vessel Size: 9 x 9-inch baking dish

Cooking Time: 30 minutes

Ingredients

- 1 pound sausage
- 1 small onion, chopped
- 6 ounces cream cheese, room temperature
- 1 can crescent rolls

Instructions

1. Preheat oven to 375 degrees F.
2. Lightly spray a 9 x 9-inch baking dish with non-stick cooking spray. Place half of the crescent rolls in the bottom of the pan.
3. Cook the onions in a little bit of olive oil just until they become tender and translucent. Add in the sausage, breaking it up into small pieces as you cook it. Drain any grease. Add in the cream cheese. Pour onto the crescent rolls. Top with the other half of the rolls. (Put the second sheet of crescent rolls on a lightly floured sheet and push it with your fingertips until it looks like it will fit on top of the mixture.)
4. Bake for 25-30 minutes or until golden brown. Cool 5 minutes in pan and serve.

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SAUSAGE AND CHEESE BREAKFAST BAKE

BY KRISSY FROM [THE DAINTY CHEF](#)



Have company coming over in the morning and don't know what to feed them? Then overnight breakfast casseroles are what you need. Take this Sausage and Cheese Breakfast Bake, for example. It is quick to whip up and can be prepared the night before your get together. No need to stress out about breakfast anymore! Your recipe is right here.

Ingredients

- 12 ounces turkey breakfast sausage
- 2 cups 1% low-fat milk
- 2 cups egg substitute
- 1 teaspoon dry mustard
- ¾ teaspoon salt
- ½ teaspoon freshly ground black pepper
- ½ teaspoon ground red pepper
- 3 large eggs
- 16 slices white bread
- 1 cup reduced-fat extra sharp Cheddar cheese, finely shredded
- ¼ teaspoon paprika

Instructions

1. Heat a large non-stick skillet over medium-high heat. Coat pan with non-stick cooking spray. Add sausage to pan; cook 5 minutes or until browned, stirring and breaking sausage to crumble. Remove from heat and let cool.
2. In a large bowl, combine milk, egg substitute, dry mustard, salt, black pepper, red pepper, and eggs. Stir with a whisk.
3. Trim crusts from bread. Cut bread into 1-inch cubes. Add bread cubes, sausage, and Cheddar cheese to milk mixture, stirring to combine. Pour bread mixture into a 9 x 13-inch baking dish or 3-quart casserole dish coated with non-stick cooking spray. Make sure to spread the egg mixture evenly in the baking dish. Cover and refrigerate 8 hours or overnight.
4. The next morning, preheat oven to 350 degrees F. Remove casserole from refrigerator and bring to room temperature. Sprinkle paprika evenly over casserole. Bake for 45 minutes or until set and lightly browned. Let stand 10 minutes.

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*19 Scrumptious Casserole Recipes for Breakfast***SAUSAGE AND EGG CASSEROLE**BY MELISSA FROM [SERVED UP WITH LOVE](#)

It's incredible how an amazing breakfast for dinner can be made with only four ingredients. Sausage and Egg Casserole has a crescent roll crust and is filled with classic breakfast ingredients. The great thing about sausage is that it comes in so many different flavors. You can change up the type of sausage every time you make it for a slightly different taste but same great meal. Try this 4 ingredient crescent roll breakfast casserole today.

Cooking Time: 20 minutes**Ingredients**

- 6 eggs
- 2 cups Cheddar cheese, shredded
- 1 pound sausage, cooked and crumbled
- 2 packs of crescent rolls

Instructions

1. Preheat oven to 375 degrees F.
2. Cook and crumble one pound of sausage.
3. Crack 6 eggs into a bowl and mix with cheese and cooked sausage. Pour into a 9 x 13-inch casserole dish lined with crescent rolls.
4. Bake for 15-20 minutes. Ovens may vary, so this may take longer. Check for doneness with a knife inserted in the center.

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SAUSAGE AND EGG CASSEROLE SURPRISE

BY NATALIE FROM [THE SWEETS LIFE](#)



Holidays typically involve a lot of cooking. That's why it's nice to have easy meals for the surrounding days. Sausage and Egg Casserole Surprise is just the thing to make when you're tired of cooking. With a prep time of only fifteen minutes, you can get this sausage and egg casserole on the table with little effort. You even have the option of making it the night before, for even less work in the morning. Sounds good, right?

Cooking Time: 40 minutes

Ingredients

- 1 pound Italian sausage, casing removed
- ½ cup green onion
- 2 garlic cloves, minced
- ½ cup chopped and drained oil-packed sun-dried tomatoes
- 4 tablespoons fresh flat leaf parsley, chopped
- 5 large eggs
- 3 large egg yolks
- 1 cup half and half
- 1 cup whipping cream
- 2 cups mozzarella cheese, grated
- ½ teaspoon salt

Instructions

1. Preheat oven to 375 degrees F. Grease a 9 x 13-inch pan.
2. Sauté sausage in a large pan until cooked through, breaking into small pieces.
3. Add green onion and garlic, sauté for 3 minutes. Add sun-dried tomatoes and 2 tablespoons parsley. Stir for 1 minute. Remove from heat and spread sausage mixture into prepared dish.
4. In a large bowl, whisk together eggs, egg yolks, half and half, whipping cream, 1 ½ cups cheese, and salt. Pour egg mixture over sausage in dish. Sprinkle remaining ½ cup cheese and 2 tablespoons parsley over the mixture.
5. Bake uncovered until casserole is golden brown and knife inserted in center comes out clean, 30-40 minutes. Let stand 5 minutes before serving.

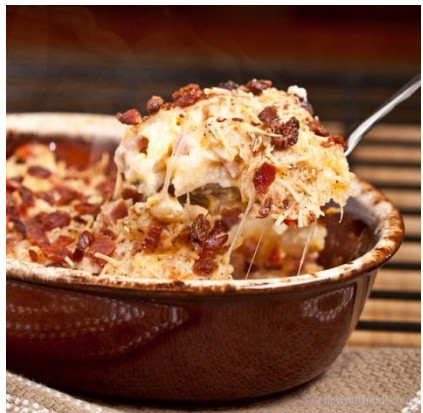
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HASH BROWN CASSEROLE RECIPES

CHEESY HAM AND HASH BROWN CASSEROLE

BY AMY FROM [CHEW OUT LOUD](#)



You won't have to worry about having leftovers of this hash brown casserole. If you bring it to a brunch or potluck, it will be devoured in no time. Cheesy Ham and Hash Brown Casserole is what they call a "crowd-pleaser." The ham, hash browns, and bacon form a cohesive meal that incorporates together perfectly. You also have the option to prepare it the night before, giving you more time to prep for that brunch.

Cooking Time: 60 minutes

Ingredients

- 1 (32-ounce) package plain frozen hash brown potatoes
- 2 cups cooked ham, diced
- 1 red bell pepper, seeded and chopped
- 2 cans condensed cream of potato soup
- 1 (16-ounce) container sour cream
- 2 cups sharp Cheddar cheese, shredded
- ¼ teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon freshly ground black pepper
- 1 ½ cups Parmesan cheese, freshly shredded
- 5-6 slices cooked bacon, crumbled (or real bacon bits)

Instructions

1. Preheat oven to 375 degrees F.
2. In a very large bowl, combine frozen hash browns, ham bell pepper, cream of potato soup, sour cream, Cheddar cheese, salt, garlic powder, onion powder, and black pepper. Gently mix until thoroughly incorporated. Spread evenly into a greased 9 x 13-inch baking dish. Sprinkle with Parmesan cheese and crumbled bacon. If not baking yet, wrap tightly and place in fridge until ready to bake.
3. Bake 45 minutes to 1 hour on middle rack, until bubbly and golden on top. Serve immediately, while hot.

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HASH BROWN AND BACON SKILLET

BY ALEA FROM [PREMEDITATED LEFTOVERS](#)



Hash Brown and Bacon Skillet is a great comfort food that can act as breakfast, lunch, or dinner. Simply throw the ingredients into a skillet and then broil it for two to four minutes. It comes together quickly, so you won't have to wait long for a great meal. Pair it with some fruit if you're eating it for breakfast, or with a salad if it's for lunch or dinner. This is one of the best frittata recipes you'll find.

Yields: 6 servings

Prep Time: 40 minutes

Cooking Time: 15 minutes

Ingredients

- 4 slices bacon
- 2 tablespoons oil (or fat from frying bacon)
- 2 cups grated potatoes
- ¾ cup onion, diced
- 4 cloves garlic, minced
- 1 tablespoon parsley
- ¼ teaspoon pepper
- 8 eggs

Instructions

1. After grating the potatoes, squeeze out the excess moisture.
2. Cook bacon in a 10-inch oven safe frying pan. Pat grease off of bacon and crumble it. Pour off all of the grease except 2 tablespoons.
3. Add the crumbled bacon to the eggs and beat with a whisk.
4. Place potatoes, onions, garlic, parsley, and pepper in the frying pan. Cook over a medium-high flame until the bottom side is crispy.
5. Flip the potatoes and then add the egg mixture. Cook over medium-low heat until eggs are almost set, approximately 4-5 minutes.
6. Place frying pan 4-6 inches beneath the broiler. Broil for 2-4 minutes or until the eggs are cooked through and beginning to brown.
7. Cut into wedges and serve immediately.

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OVERNIGHT HASH BROWN BREAKFAST CASSEROLEBY TRACEY FROM [THE KITCHEN IS MY PLAYGROUND](#)

Mornings are rough enough as it is, especially if you have kids who need your help getting ready. We've got an easy breakfast casserole that will save you time and stress in the morning, so cooking is one less thing you have to worry about. Try this Overnight Hash Brown Breakfast Casserole, and your family will love it! With sausage, egg, cheese, and potatoes, this make-ahead breakfast is filling and delicious. Make mornings a bit easier by preparing the casserole the night before. All you have to do in the morning is turn on the oven and wait for this delicious casserole to get hot, bubbly, and ready to eat.

Cooking Time: 60 minutes**Ingredients**

- 1 pound pork sausage
- 1 package shredded hash brown potatoes (approximately 4 ½ cups)
- 10 large eggs
- 3 cups milk
- 1 teaspoon dry mustard
- 1 teaspoon salt
- ½ teaspoon paprika
- ¼ teaspoon black pepper
- 3 slices white or whole wheat bread, cut into ½-inch cubes
- 1 ½ cups shredded Cheddar cheese

Instructions

1. Brown sausage in a frying pan over medium-high heat; drain all but 1 tablespoon grease. Add shredded hash brown potatoes. Reduce heat to medium and cook, stirring frequently, for 5 minutes.
2. While sausage cooks, whisk together eggs, milk, dry mustard, salt, paprika, and pepper in a large mixing bowl. Add bread cubes and cheese. Stir cooked sausage and potato mixture into egg mixture.
3. Pour into a greased 9 x 13-inch baking pan. Cover and refrigerate overnight or at least 4 hours.
4. Bake uncovered at 350 degrees F for 1 hour until set and a bit puffed in the center. Depending on the oven, it sometimes takes about an hour and 15 minutes to fully bake.

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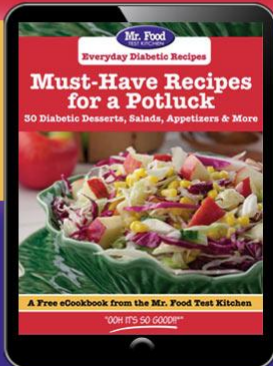


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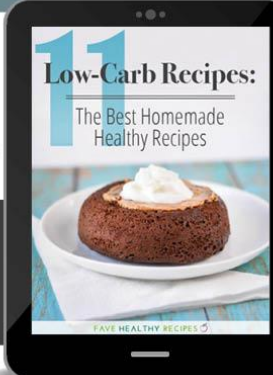


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RECIPES FOR FRENCH TOAST CASSEROLES

CINNAMON FRENCH TOAST CASSEROLE

BY MARY FROM [CHATTAVORE](#)



Cinnamon French Toast Casserole is just the thing to brighten your Sunday morning. There's a strong cinnamon flavor from the cinnamon bread and cinnamon sugar. Because it's baked in the oven, the outside gets crunchy while the inside stays chewy. Add maple syrup and/or powdered sugar to complete the meal. You day will instantly be better once you have a bite of this French toast casserole.

Yields: 4 servings

Cooking Time: 30 minutes

Ingredients

- 4 tablespoons unsalted butter, softened (plus more for buttering the dish)
- Cinnamon sugar
- 1 ½ cups heavy cream, half and half, whole milk, or a combination
- 3 eggs
- 1 teaspoon vanilla
- ½ pound apple cinnamon, cinnamon raisin, or cinnamon swirl bread, sliced

Instructions

1. Liberally butter a 2-quart baking dish. Set aside.
2. Set the broiler to low. Spread each slice of bread with softened butter, then sprinkle with cinnamon sugar. (You can completely coat each slice with butter and cinnamon sugar.) Broil until browned, then change the oven setting to 375 degrees F.
3. While the toast is broiling, whisk together the eggs, the milk (or half and half or cream), and vanilla.
4. Arrange the toast in the baking dish in an even layer (you can layer the toast like shingles to help them fit) and pour the custard over the bread. Press the slices down into the custard and leave them to soak for about 15 minutes. Sprinkle the top with more cinnamon sugar.
5. Bake the casserole for about 30 minutes, or until the egg is no longer liquid-y when you press on the top. Serve with maple syrup and/or powdered sugar.

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HAWAIIAN BREAD BANANA BAKED FRENCH TOAST

BY AVERIE FROM [AVERIE COOKS](#)



How do you make a baked French toast recipe even better? Use sweet Hawaiian bread! Hawaiian Bread Banana Baked French Toast is a warm and inviting breakfast that draws people in from near and far. The aroma of the maple syrup, cinnamon, and bananas is quite irresistible. With a prep time of just five minutes, you can easily make this the day of (it might not last til morning if you make it the night before!).

Cooking Vessel Size: 9 x 9-inch baking dish

Cook Time: 30 minutes

Ingredients

- ½ cup unsalted butter, melted
- 2 large eggs
- ½ cup milk or cream
- ½ cup granulated sugar
- ⅓ cup maple syrup
- ¼ cup light brown sugar, packed
- 2 teaspoons vanilla extract
- 1 tablespoon cinnamon
- ¼ teaspoon allspice
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt, optional and to taste
- Optional add-ins: ½ cup raisins, blueberries (fresh or frozen), diced apples, peaches, or mangoes; coconut flakes
- 2 medium ripe bananas, diced small (about 1 ½ cups when loosely measured)
- 1 pound Hawaiian bread, diced in 1 ½ to 2-inch pieces

NOTE: If making this ahead of time, use French bread because a crusty bread can stand up to overnight soaking without disintegrating.

Instructions

1. Preheat oven to 350 degrees F. Line a 9 x 9-inch baking dish with aluminum foil and spray with non-stick cooking spray; set aside. In a large microwave-safe bowl, melt the butter, about 1 minute. (Allow the butter to cool momentarily so you don't curdle the milk or scramble the eggs.)
2. Add eggs, milk, sugars, maple syrup, vanilla, cinnamon, and allspice to the butter and whisk until smooth and combined. Add the bread cubes and bananas, tossing gently to coat.

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3. Transfer mixture to baking pan, pressing it down just slightly with a spatula to even and smooth it, but leave it fairly loose. Push down any bread corners or sides that are jutting up so they don't burn. Pour any leftover marinade over the bread.
4. Bake for about 30-35 minutes, or until golden and browned, and the marinade has dried out some, taking care not to over bake, as you want it to be moist. The coating does not have to be dry on all pieces. Serve immediately by slicing into pieces or scoop with a serving spoon.
5. Serve with Vanilla Maple Butter, warm maple syrup, powdered sugar, or a sprinkle of salt. Store extra French toast in an airtight container at room temperature for up to 5 days, reheating gently in the microwave prior to serving with a drizzle of syrup; or freeze up to 2 months.
6. If making this as an overnight or make-ahead option, assemble, cover pan with foil, and refrigerate for up to 16 hours before baking. Remove foil, and bake as directed, possibly extending baking time past what's suggested since pan and contents are starting out cold from the fridge.

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TEXAS FRENCH TOAST BAKE

BY AMY FROM [CHEW OUT LOUD](#)



You know what they say, "Everything is bigger in Texas." It's true. Texas toast, which is like white bread but thicker, adds a Texan twist to this oven baked French toast recipe. Texas French Toast Bake is flavored with brown sugar, vanilla, and cinnamon, so you might not even need maple syrup. Prepare it the night before so the toast soaks up all of the flavors. Then, just bake it in the morning and enjoy a wonderful breakfast. This make-ahead French toast recipe is perfect for busy holiday mornings, but will make any normal day extra special!

Yields: 8 servings

Cooking Time: 45 minutes

Ingredients

- ½ cup melted butter
- 1 cup packed light brown sugar
- 1 loaf Texas Toast (not frozen)
- 4 large eggs
- 1 ½ cups whole milk
- 1 tablespoon vanilla extract
- 2 tablespoons light brown sugar, mixed with 2 teaspoons cinnamon
- Powdered sugar for sprinkling
- Real maple syrup for serving, if desired

Instructions

1. Put butter in a microwave-safe bowl and microwave in 20 second increments, stirring in between, until melted. Add 1 cup brown sugar and stir until well incorporated. Pour into the bottom of a greased 9 x 13-inch pan, spreading mixture evenly.
2. Beat eggs, milk, and vanilla until incorporated. Set aside.
3. Lay a single layer of Texas Toast in the pan, cutting pieces to fit, if needed. Spoon 1 cup of egg mixture evenly over bread. Sprinkle with half of the brown sugar/cinnamon mixture.
4. Cover tightly and chill overnight in fridge.
5. Bake at 350 degrees F for 40-45 minutes, covered for the first 30 minutes, and uncovered after that. Sprinkle with powdered sugar. If desired, serve with pure maple syrup.

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*19 Scrumptious Casserole Recipes for Breakfast***OVERNIGHT FRENCH TOAST CASSEROLE**BY SHAY FROM [MIX AND MATCH MAMA](#)

Here's a baked French toast recipe that's worthy of being served on Christmas morning. Overnight French Toast Casserole is topped with a maple syrup, brown sugar, and pecan mixture. Dust with powdered sugar to complete the dish. Doesn't this seem like a lovely breakfast for a cold, winter morning? Make it the night before so you can enjoy it right away.

Cooking Time: 55 minutes**Ingredients**

- 1 loaf French bread, torn into bite-sized pieces
- 6 eggs
- 1 ½ cups milk
- 1 ½ cups half and half
- 1 teaspoon vanilla extract
- ⅛ teaspoon nutmeg
- 1 teaspoon cinnamon
- ½ cup butter, softened
- 2 tablespoons maple syrup
- 1 cup brown sugar, packed
- 1 cup chopped pecans, optional
- Powdered sugar, optional

Instructions

1. Preheat oven to 350 degrees F.
2. Arrange bread in a lightly greased 9 x 13-inch baking dish; set aside. Beat together eggs, milk, half and half, vanilla, nutmeg, and cinnamon; pour over bread. Cover and refrigerate overnight.
3. The next morning, combine butter, maple syrup, brown sugar, and pecans in a bowl. Stir until it is a crumbly mix. Spread mix over casserole as your “topping” and bake for 45-55 minutes. (Check after about 30 minutes and if it’s getting too brown on top, cover with foil and continue cooking.)
4. Dust with powdered sugar and let stand 5 minutes before serving.

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RECIPES FOR STRATA

MINI BREAKFAST STRATASBY JESSICA FROM [JESSICA BURNS](#)

Picture this: you're having company over for brunch and you serve them beautiful, individual homemade stratas that everyone raves about for the rest of the day. That can be a reality if you make these Mini Breakfast Stratas. Breakfast strata recipes like this don't come around very often, so pay attention. Bacon and green onion add color to the mozzarella covered bread underneath. You have to try them.

Cooking Time: 25 minutes**Ingredients**

- 6 eggs
- ¾ cup milk
- ¼ teaspoon salt
- 5 cups day old bread, cubed
- 6 slices bacon, diced
- ½ red pepper, diced
- 3 green onions, sliced
- 1 ½ cups mozzarella cheese, grated
- 2 tablespoons butter

Instructions

1. Preheat oven to 350 degrees F.
2. Cook bacon in a skillet on medium-high heat until crisp. Remove from skillet and drain on a plate with a paper towel. Place the red pepper into the same skillet, just until soft – about 5 minutes. Remove and drain with bacon.
3. Meanwhile, whisk eggs, milk, salt, ⅔ of the sliced green onion in a bowl until well combined. Take the cubed bread and make one layer on the bottom of each of the 6 ramekins. Pour the egg mixture in each ramekin until the bottom layer is covered. Divide the bacon and pepper evenly among the ramekins and then top with the remaining bread. Pour leftover egg mixture over top followed by the cheese.
4. Bake for 25 minutes or until the egg mixture has set. Sprinkle the remaining green onions over the top of each and serve.

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SAUSAGE CHEDDAR STRATABY ANNIE FROM [THE DABBLE](#)

It's so great when you can enjoy a weekend-type breakfast on a weekday. That's the case with this Sausage Cheddar Strata. You can prepare everything the night before and just bake it in the morning. This breakfast egg strata consists of Italian bread, pork sausage, cheese, and Worcestershire sauce. It'll really hit the spot in the morning.

Yields: 4 servings**Cooking Time:** 30 minutes**Ingredients**

- 6 slices of dense bread, such as Italian, cut into $\frac{3}{4}$ -inch thick cubes
- 1 pound pork sausage
- 2 teaspoons Dijon mustard
- 1 cup Cheddar cheese, shredded
- 4 large eggs
- 1 $\frac{1}{4}$ cups milk
- $\frac{3}{4}$ cup half and half
- Salt and freshly ground pepper, to taste
- 1 teaspoon Worcestershire sauce

Instructions

1. Preheat oven to 350 degrees F.
2. Brown the sausage in an oven safe skillet over medium heat, stir in mustard then remove and drain the fat by placing the sausage on a paper towel. Wipe out the oven safe skillet and add the bread cubes by layering them in the bottom. Top with sausage and cheese.
3. In a large bowl, beat the eggs, milk, half and half, salt, pepper, and Worcestershire sauce. Pour this mix over the bread, sausage, and cheese in the oven safe skillet.
4. Bake for 25-30 minutes, until cheese is melted and strata is browned. Serve immediately.

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HAM AND CHEESE STRATABY KRISTI FROM [MOTHER RIMMY'S RECIPES](#)

Ham and Cheese Strata is a hearty meal filled with chopped ham, spinach, Cheddar cheese, red peppers, and shallots. You can eat this Ham and Cheese Strata for breakfast, lunch, or dinner! How great is that? This is truly a great recipe for new parents or anybody else that needs to grab a bite to eat whenever they have a free moment.

Yields: 8 servings

Ingredients

- 8 cups whole grain bread, cubed
- 4 cups spinach, chopped
- 1/3 cup shallot, finely chopped
- 1 tablespoon thyme, finely minced
- 1/2 cup roasted red peppers, chopped
- 2 cups ham, chopped
- 2 1/2 cups low-fat Cheddar cheese, shredded
- 6 large eggs
- 4 large egg whites
- 1/2 cup low-fat sour cream
- 1 cup low-fat milk
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Spray a 9 x 13-inch baking dish with non-stick cooking spray.
3. Combine spinach, shallots, thyme, red pepper, and ham in a large bowl.
4. Whip eggs, sour cream, milk, mustard, salt, and pepper in another bowl.
5. Layer 4 cups of bread on the bottom, then top with 1/2 the spinach mixture, and 1 cup cheese.
6. Top with remaining bread, spinach mixture, and cheese. Pour egg over the top.
7. Cover with foil and chill for a minimum for 30 minutes.
8. Leave covered and bake for 20 minutes.
9. Remove foil and bake for another 10-15 minutes until egg is set and cheese is lightly browned.

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HAM, EGG AND CHEESE BREAKFAST STRATA

BY BLAIR FROM [THE SEASONED MOM](#)



"This Ham, Egg and Cheese Breakfast Strata is an easy and healthy make-ahead meal that's perfect for a holiday brunch, a busy weeknight dinner, or a quick breakfast to reheat all week long! Add this overnight breakfast casserole recipe to your Christmas morning menu you will NOT be disappointed!"

Yields: 4 servings

Prep Time: 15 minutes

Cooking Time: 25 minutes

Ingredients

- 8 ounces sourdough bread, cut into ¾-inch cubes (about 6 cups)
- 8 ounces diced cooked ham (can substitute with an equal amount of cooked bacon or sausage, if preferred)
- 1 cup milk
- ⅓ cup green onions, thinly sliced
- 1 ½ teaspoons minced garlic
- ½ teaspoon black pepper
- ½ teaspoon grated nutmeg
- ¼ teaspoon salt
- 6 large eggs, lightly beaten
- 2 ounces Cheddar cheese, shredded (about ½ cup)

Instructions

1. Preheat oven to 375 degrees F.
2. Arrange bread on a baking sheet that's been coated with non-stick cooking spray. Bake for 10 minutes, or until toasted, stirring halfway through.
3. Spray an 8 x 8-inch baking dish with non-stick cooking spray.
4. In a large bowl, whisk together milk, green onions, garlic, black pepper, nutmeg, salt, and eggs.
5. In bottom of prepared baking dish, toss together toasted bread and diced ham. Pour egg mixture over top. Sprinkle with cheese.
6. Bake uncovered at 375 degrees F for 25 minutes, or until strata is puffed around the edges and a knife inserted in the center comes out clean.
7. NOTE: This casserole can be made in advance and kept covered in the refrigerator overnight until ready to bake.

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THANK YOU

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