

This Pancake Sausage Casserole Is the Sweet-and-Savory Breakfast Bake You'll Want All Week Long

Why This Pancake Casserole Belongs in Your Brunch Rotation



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 lb breakfast sausage, crumbled
- 1 box pancake mix (or 2 cups of your go-to homemade mix)
- 1 1/2 cups milk
- 3 large eggs
- 1 tsp vanilla extract
- 1 tbsp maple syrup (plus more for serving)
- 1 cup shredded cheddar cheese
- 1 tbsp butter, for greasing the baking dish

DIRECTIONS

- 1.** Preheat and Prep: I start by preheating the oven to 350°F (175°C) and greasing a 9x13-inch baking dish with a tablespoon of butter. You want that crispy edge!
- 2.** Cook the Sausage: In a skillet over medium heat, I brown the breakfast sausage until fully cooked and crumbled. I drain off the grease and spread the sausage evenly in the bottom of the baking dish.
- 3.** Make the Batter: In a large mixing bowl, I whisk together the pancake mix, milk, eggs, vanilla, and a tablespoon of maple syrup until the batter is smooth. This adds just enough sweetness to balance the savory sausage and cheese.
- 4.** Assemble the Casserole: I pour the pancake batter right over the cooked sausage in the dish. Then I sprinkle the shredded cheddar cheese evenly on top. The cheese melts into the pancake layer and creates a golden, cheesy crust that's to die for.
- 5.** Bake It: I bake the casserole for 25-30 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean. The casserole will puff up slightly and settle as it cools.
- 6.** Cool and Serve: I let the casserole cool for a few minutes before slicing. It sets up perfectly and slices like a dream. A drizzle of maple syrup on top just before serving takes it over the top.

SWAPS & NOTES

Pancake mix shortcut : Whether you use a boxed mix or your favorite homemade version, the batter comes together in minutes.

Kid- and freezer-friendly : Great for feeding a crowd or freezing in portions for later.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-pancake-sausage-casserole-is-the-sweet-and-savory-breakfast-bake-youll-want-all-week-long/>

No standing at the stove : All the flavor of pancakes and sausage without the juggling act.

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