

Overnight Breakfast Casserole: A Make-Ahead Morning Favorite

This casserole stands out for several reasons:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 loaf of crusty bread, cubed
- 8 large eggs
- 2 cups milk
- 1 pound breakfast sausage, cooked and crumbled
- 2 cups shredded cheese (cheddar or your choice)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

DIRECTIONS

1. In a large bowl, combine the cubed bread, cooked sausage, and shredded cheese.
2. In another bowl, whisk together the eggs, milk, salt, pepper, garlic powder, and onion powder.
3. Pour the egg mixture over the bread mixture, ensuring everything is well coated.
4. Cover the bowl with plastic wrap and refrigerate overnight.
5. The next morning, preheat your oven to 350°F (175°C).
6. Transfer the mixture to a greased 9x13 inch baking dish and bake for 45 minutes, or until the top is golden brown and the eggs are set.
7. Let it cool for a few minutes before serving. Enjoy!

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

Original recipe: <https://chefmaniac.com/overnight-breakfast-casserole-a-make-ahead-morning-favorite/>