

How to Make Breakfast Pizza with Biscuits, Gravy, Eggs & Cheese

ultimate breakfast comfort food mash-up



OVEN
375°F

TIME
12 min

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INGREDIENTS

- 1 can refrigerated biscuit dough
- ½ lb breakfast sausage
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 ½ cups milk
- ½ tsp black pepper
- ... tsp salt
- 1 cup shredded cheddar cheese
- 4 eggs, scrambled

DIRECTIONS

1. Pre-Bake the Crust: Preheat oven to 375°F (190°C).
2. On a parchment-lined baking sheet or pizza stone, press out biscuit dough into a pizza shape, sealing seams together.
3. Bake for 10-12 minutes, or until golden brown. Set aside.
4. Cook the Sausage: In a skillet over medium heat, brown sausage, breaking it up into crumbles.
5. Once fully cooked, remove sausage from pan and set aside. Do not clean the pan-you'll use it for the gravy.
6. Make the Sausage Gravy: In the same skillet, melt 2 tbsp butter.
7. Whisk in 2 tbsp flour and cook for 1 minute.
8. Slowly pour in milk, whisking constantly until smooth and thickened (about 4-5 minutes).
9. Stir in salt, black pepper, and the cooked sausage.
10. Simmer for another minute, then remove from heat.
11. Scramble the Eggs: While the gravy simmers, scramble the eggs in a separate skillet until soft but fully cooked.
12. Assemble the Pizza: Spread the sausage gravy over the baked biscuit crust.
13. Top evenly with scrambled eggs and then sprinkle with shredded cheddar cheese.
14. Final Bake: Return the pizza to the oven and bake for 5-7 minutes, or until cheese is melted and bubbly.
15. Let cool slightly before slicing into squares.

SWAPS & NOTES

Biscuit Dough : Homemade biscuits work great if you have time.

Cheese Swap : Try mozzarella or pepper jack for extra flavor.

Sausage Options : Use spicy sausage, turkey sausage, or veggie sausage crumbles.

Make It Spicy : Add red pepper flakes or diced jalapeños to the gravy.

TIPS FOR SUCCESS

Don't over-bake the biscuit crust the first time-you want it to finish baking with the toppings.

For a crispier base, bake the crust on a pizza stone or preheated cast iron .

Scramble eggs soft -they'll finish cooking slightly during the final bake.

Prep the gravy and eggs in advance and assemble when ready to bake.

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

Original recipe: <https://chefmaniac.com/how-to-make-breakfast-pizza-with-biscuits-gravy-eggs-cheese/>