

Make-Ahead Eggs Benedict Casserole - The Ultimate Weekend Brunch

Eggs Benedict Casserole with Hollandaise Sauce ?



OVEN
375°F

TIME
20 min

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INGREDIENTS

6 English muffins, split and cubed
8 slices Canadian bacon, chopped
8 large eggs
2 cups whole milk
1 tsp onion powder
1 tsp garlic powder
Salt and pepper, to taste
3 large egg yolks
1 tbsp lemon juice
1/2 cup unsalted butter, melted
Pinch of cayenne pepper

Instructions:

How to Make Hollandaise Sauce:

Tips for Success:

Don't skip the soak: An overnight rest ensures the best texture.

Use real butter in hollandaise: It makes a big difference in flavor.

Whisk constantly: For a smooth sauce, keep that whisk moving.

Keep warm: A thermos or insulated mug is perfect for holding hollandaise.

Serving Suggestions:

A fresh fruit salad or citrus platter

Sparkling water or brunch cocktails

Easy Turkey Wings for a savory spread

Finish with a slice of Big Family Banana Pudding or Peanut Butter Brownies for dessert

Storage & Make-Ahead Tips:

Make Ahead: Assemble the casserole the night before and refrigerate.

Reheat: Bake leftovers at 300°F (150°C) until warmed through.

Hollandaise Storage: Best served fresh, but can be gently reheated over low heat with a splash of water or lemon juice.

More Recipes You'll Love:

One-Pan Breakfast Bake

Easy Turkey Wings

Crockpot Nacho Dip

Big Family Banana Pudding

Peanut Butter Brownies

Final Thoughts:

DIRECTIONS

1. **1. Prep the Casserole:** Grease a 9x13-inch baking dish and preheat your oven to 375°F (190°C). In a large bowl, toss the cubed English muffins and chopped Canadian bacon. Spread evenly in the baking dish.
2. **2. Make the Egg Mixture:** In another bowl, whisk together the eggs, milk, onion powder, garlic powder, salt, and pepper. Pour over the muffin-bacon mixture.
3. **3. Chill (Optional but Recommended):** Cover and refrigerate for at least 1 hour or overnight to let the muffins soak up the egg mixture.
4. **4. Bake:** Uncover and bake for 40-45 minutes, or until golden and set in the middle. Let it rest while you make the sauce.
5. **How to Make Hollandaise Sauce:** 1. **Prep a Double Boiler:** In a heatproof bowl, whisk egg yolks and lemon juice. Set over a pot of barely simmering water (don't let the bowl touch the water).
6. **2. Emulsify:** Whisk constantly while slowly drizzling in melted butter. The sauce should thicken and become silky smooth.
7. **3. Finish It:** Remove from heat. Stir in a pinch of cayenne and season to taste. Keep warm until ready to serve.
8. **Tips for Success:** Don't skip the soak: An overnight rest ensures the best texture.
9. **Use real butter in hollandaise:** It makes a big difference in flavor.
10. **Whisk constantly:** For a smooth sauce, keep that whisk moving.
11. **Keep warm:** A thermos or insulated mug is perfect for holding hollandaise.

12. Serving Suggestions: Pair this Eggs Benedict Casserole with:
13. A fresh fruit salad or citrus platter
14. Sparkling water or brunch cocktails
15. Easy : Turkey Wings for a savory spread
16. Finish with a slice of : Big Family Banana Pudding or Peanut Butter Brownies for dessert
17. Storage & Make-Ahead Tips: Make Ahead: Assemble the casserole the night before and refrigerate.
18. Reheat: Bake leftovers at 300°F (150°C) until warmed through.
19. Hollandaise : Storage: Best served fresh, but can be gently reheated over low heat with a splash of water or lemon juice.
20. More Recipes You'll Love: Brunch lovers, check these out next:
21. One-: Pan Breakfast Bake
22. Easy : Turkey Wings
23. Crockpot : Nacho Dip
24. Big : Family Banana Pudding
25. Peanut : Butter Brownies

TIPS FOR SUCCESS

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Keep warm: A thermos or insulated mug is perfect for holding hollandaise.

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

Original recipe: <https://chefmaniac.com/make-ahead-eggs-benedict-casserole-the-ultimate-weekend-brunch/>