

Breakfast Pizza with Sausage Gravy and Eggs - A Comfort Food Classic!

If you love biscuits and gravy



OVEN
375°F

TIME
10-12 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

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

DIRECTIONS

1. Pre-Bake the Crust: Preheat oven to 375°F (190°C).
2. Press biscuit dough into a circle or rectangle on a parchment-lined baking sheet, forming a crust with slightly raised edges.
3. Bake for 10-12 minutes or until lightly golden.
4. Cook the Sausage: In a skillet, cook breakfast sausage until browned. Remove and set aside, leaving the drippings.
5. Make the Gravy: Add butter to the skillet with sausage drippings and melt over medium heat.
6. Whisk in flour to create a roux. Slowly add milk while whisking constantly.
7. Stir until thickened, about 3-5 minutes. Add salt, pepper, and the cooked sausage back into the gravy. Remove from heat.
8. Scramble the Eggs: Lightly scramble the eggs until just set. They'll finish cooking in the oven.
9. Assemble the Pizza: Spread sausage gravy evenly over the biscuit crust.
10. Top with scrambled eggs and sprinkle shredded cheddar cheese all over.
11. Final Bake: Return pizza to the oven and bake for another 8-10 minutes, or until the cheese is melted and bubbly.
12. Serve: Slice and serve hot. Garnish with chopped chives or hot sauce if desired!

SWAPS & NOTES

Biscuit Dough: You can use homemade if you prefer, but store-bought keeps this recipe quick and easy.

Cheese Options: Try pepper jack for a little kick or mozzarella for a creamier texture.

Add Veggies: Sautéed mushrooms, spinach, or bell peppers can be added for more nutrition and color.

Meat-Free Option: Use plant-based sausage and dairy-free milk/butter for a vegetarian version.

TIPS FOR SUCCESS

Don't overcook the eggs -slightly underdone is ideal before baking.

Use a pizza stone or pre-heated baking sheet for a crisper bottom crust.

Double the recipe for larger crowds or prep two and freeze one before baking.

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

Original recipe: <https://chefmaniac.com/breakfast-pizza-with-sausage-gravy-and-eggs-a-comfort-food-classic/>