

## Biscuits and Sausage Gravy Breakfast Pizza - The Southern Brunch Mashup You'll Crave

Biscuits and Sausage Gravy Breakfast Pizza ?



**OVEN**  
**400°F**

**TIME**  
**7 min**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 (16 oz) package breakfast sausage
- ... cup all-purpose flour
- 2 cups milk
- Ground black pepper, to taste
- 1 tbsp olive oil (optional, for brushing crust)
- 1 (12-inch) pre-baked pizza crust
- Cooking spray
- 6 eggs
- ... cup milk
- 1 cup shredded cheddar cheese (or more, to taste)

#### Directions:

**Make the Gravy:**In a skillet over medium heat, cook the sausage until browned (5-7 minutes). Drain grease. Stir in flour and cook for 1 minute. Slowly whisk in 2 cups milk and cook until thickened, about 10 minutes. Season with black pepper.

**Preheat Oven:**Set your oven to 400°F (200°C).

**Prepare the Crust:**Place the pre-baked pizza crust on a baking sheet. Brush lightly with olive oil if desired. Spread half of the sausage gravy over the crust.

**Make the Scrambled Eggs:**Spray a skillet with cooking spray and warm over medium-high heat. Whisk together the eggs and ... cup milk. Cook, stirring gently, until eggs are just set (about 5 minutes).

**Assemble the Pizza:**Spread the scrambled eggs over the gravy-covered crust. Sprinkle generously with shredded cheddar cheese.

**Bake:**Bake for 10-15 minutes, until cheese is bubbling and the crust is golden.

**Serve:**Slice and serve hot. Top with fresh herbs or hot sauce if desired!

**Tips for Success:**

Use high-quality sausage for best flavor-mild or spicy, your choice.

Cook the gravy to a pourable, spreadable consistency-not too thick.

For extra cheesiness, use a blend like mozzarella and cheddar.

Want a biscuit-style crust? Try baking on a flattened round of biscuit dough instead!

**Serving Suggestions & Pairings:**

This One-Pan Breakfast Bake - more eggs, more love

3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies - perfect with coffee

Fresh fruit salad or crispy hash browns

A pitcher of orange juice or spicy Bloody Mary

This Dorito Casserole

Instant Pot Lasagna

Easy Turkey Wings

**Storage & Reheating:**

**Fridge:** Store leftovers in an airtight container for up to 3 days.

**Reheat:** Microwave slices or reheat in a 350°F oven for best texture.

**Freezer Tip:** Wrap slices in foil and freeze individually. Great for quick breakfasts!

## DIRECTIONS

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9. **Cook the gravy to a pourable, spreadable consistency-not too thick.**
10. **For extra cheesiness, use a blend like mozzarella and cheddar.**
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12. **Serving Suggestions & Pairings:** Make it a brunch feast with:

13. This : One-Pan Breakfast Bake - more eggs, more love
14. 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies - perfect with coffee
15. Fresh fruit salad or crispy hash browns
16. A pitcher of orange juice or spicy : Bloody Mary
17. And if you're in the mood for another comfort-heavy meal later:
18. This : Dorito Casserole
19. Instant : Pot Lasagna
20. Easy : Turkey Wings
21. Storage & Reheating: Fridge: Store leftovers in an airtight container for up to 3 days.
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23. Freezer : Tip: Wrap slices in foil and freeze individually. Great for quick breakfasts!
24. More Recipes You'll Love: Keep the comfort food vibes going with these:
25. One- : Pan Breakfast Bake

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

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