

## Bacon, Egg & Cheese Biscuit Bake: The Easy Brunch Everyone Will Devour

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**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

1 can refrigerated biscuits, quartered  
6 large eggs  
¾ cup milk (whole milk or any preferred alternative)  
1 cup shredded sharp cheddar cheese  
8 slices bacon, cooked and crumbled  
Salt and black pepper, to taste

### DIRECTIONS

- Step 1: Preheat Oven:** Preheat to 350°F (175°C). Grease a 9x13-inch baking dish with butter or cooking spray.
- Step 2: Prep the Biscuits:** Cut refrigerated biscuits into quarters and distribute evenly across the bottom of the baking dish.
- Step 3: Whisk the Eggs:** In a large bowl, whisk together eggs, milk, salt, and pepper.
- Step 4: Assemble the Bake:** Pour the egg mixture evenly over the biscuit pieces, making sure they're coated. Top with shredded cheese, then scatter crumbled bacon across the top.
- Step 5: Bake:** Bake for 25-30 minutes, or until eggs are set and the top is golden and slightly crisp.
- Step 6:** Let cool for 5 minutes before slicing and serving.

### SWAPS & NOTES

**Why I Love This Recipe** This bake is warm, cheesy, and full of texture -pillowy biscuit bites, crispy edges, gooey cheddar, and the salty crunch of bacon.

It's easy to prep ahead, customizable, and completely crave-worthy.

Plus, it's endlessly adaptable: swap in different cheeses, mix in some veggies, or use sausage instead of bacon.

**Bacon substitute :** Use cooked breakfast sausage, turkey bacon, or plant-based meat crumbles.

### TIPS FOR SUCCESS

**Cook bacon ahead of time :** Crisp it up in advance so you're ready to go.

**Avoid soggy biscuits :** Don't overpour eggs in one spot-spread it evenly.

