

Easy Pancake Sausage Casserole: Your New Favorite Brunch Bake

Here's what you'll need to whip up this amazing casserole:



OVEN
375°F

TIME
30-35 min

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INGREDIENTS

- 1 (16-ounce) box pancake mix (your favorite brand)
- 2 cups milk (or as directed on pancake mix)
- 2 large eggs (or as directed on pancake mix)
- 1 pound breakfast sausage, cooked and crumbled
- 1 cup shredded cheddar cheese
- 1/2 cup maple syrup, plus more for serving
- 1 teaspoon vanilla extract (optional, for extra flavor in the pancakes)
- Powdered sugar, for dusting (optional)

DIRECTIONS

- 1.** Preheat and : Prep: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
- 2.** Cook the : Sausage: In a large skillet, cook the breakfast sausage over medium heat, breaking it up with a spoon until it's fully cooked and browned. Drain any excess grease and set aside.
- 3.** Prepare : Pancake Batter: In a large bowl, prepare the pancake batter according to the package directions, using the milk and eggs. If using, stir in the vanilla extract.
- 4.** Assemble the : Casserole: Pour half of the pancake batter into the prepared baking dish, spreading it evenly. Sprinkle the cooked and crumbled sausage over the batter.
- 5.** Add : Cheese and Syrup: Sprinkle half of the shredded cheddar cheese over the sausage. Drizzle 1/4 cup of the maple syrup over the cheese and sausage layer.
- 6.** Second : Layer: Carefully pour the remaining pancake batter over the first layer, spreading it gently to cover the sausage and cheese.
- 7.** Final : Toppings: Sprinkle the remaining cheddar cheese over the top of the batter. Drizzle the remaining 1/4 cup of maple syrup over the cheese.
- 8.** Bake: Bake for 30-35 minutes, or until the casserole is golden brown and a toothpick inserted into the center comes out clean.
- 9.** Serve: Let the casserole cool for a few minutes before slicing and serving. Dust with powdered sugar, if desired, and serve with extra maple syrup on the side.

SWAPS & NOTES

Pancake Mix: While any standard pancake mix works, a buttermilk pancake mix will add extra richness and fluffiness.

If you're feeling adventurous, you could even try making your own pancakes from scratch, perhaps adapting a recipe like the viral cottage cheese pancake everyone's talking about, though the convenience of a mix is hard to beat for this casserole.

Sausage: Feel free to use spicy breakfast sausage for a kick, or even turkey sausage for a leaner option.

If you prefer, cooked bacon or ham can also be substituted.

TIPS FOR SUCCESS

Don't Overmix the Batter: For fluffy pancakes, mix the batter until just combined.

Cook Sausage Thoroughly: Ensure your sausage is fully cooked and drained before adding it to the casserole to prevent a greasy final product.

Even Layers: Try to distribute the sausage and cheese evenly so every slice gets a good mix of ingredients.

Don't Skimp on Greasing: Make sure your baking dish is well-greased to prevent sticking.

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

Original recipe: <https://chefmaniac.com/easy-pancake-sausage-casserole-your-new-favorite-brunch-bake/>