

## Easy Breakfast Pizza: Your New Weekend Brunch Favorite

Here's what you'll need to create your ultimate breakfast pizza:



**OVEN**  
**425°F**

**TIME**  
**5-7 min**

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**SAVE**  
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### INGREDIENTS

1 (13.8 ounce) tube refrigerated pizza dough (or homemade pizza dough)  
1 tablespoon olive oil  
6 large eggs, whisked with a splash of milk or cream, salt, and pepper  
1/2 pound breakfast sausage, cooked and crumbled (or bacon, ham, etc.)  
1/2 cup shredded cheddar cheese  
1/2 cup shredded mozzarella cheese  
1/4 cup milk or cream (for the sauce base)  
1/4 teaspoon garlic powder  
Pinch of red pepper flakes (optional)  
Optional toppings: sliced bell peppers, chopped onions, mushrooms, diced tomatoes, fresh chives or parsley for garnish

### DIRECTIONS

1. Let's get this breakfast party started!
2. Prep and : Preheat: Preheat your oven to 425°F (220°C). If using refrigerated dough, unroll it onto a large baking sheet (you may want to lightly grease it or use parchment paper). If you prefer a crispier crust, pre-bake the dough for 5-7 minutes before adding toppings.
3. Cook : Breakfast Meat: In a large skillet, cook your breakfast sausage (or bacon/ham) over medium heat until browned and cooked through. Drain any excess grease and set aside.
4. Scramble : Eggs: In the same skillet (or a separate one if preferred), quickly scramble the whisked eggs until just set but still soft. Season with salt and pepper to taste. Do not overcook them, as they will cook more in the oven. Set aside.
5. Prepare : Sauce Base: In a small bowl, whisk together the milk or cream with the garlic powder and optional red pepper flakes.
6. Assemble : Pizza: Spread the milk/cream mixture evenly over the pizza dough, leaving a small border for the crust.
7. Layer : Toppings: Evenly scatter the cooked breakfast meat over the sauce. Top with the scrambled eggs. Sprinkle both the shredded cheddar and mozzarella cheeses generously over the entire pizza. Add any other desired vegetables now.
8. Bake: Bake for 12-18 minutes, or until the crust is golden brown and cooked through, and the cheese is bubbly and melted. Cooking time will vary depending on your oven and chosen crust.

9. **Slice and : Serve:** Remove the breakfast pizza from the oven. Let it cool for 2-3 minutes before slicing into wedges. Garnish with fresh chives or parsley if desired. Serve warm!

## SWAPS & NOTES

**Pizza Dough :** Refrigerated pizza dough is a fantastic time-saver.

You can also use pre-baked pizza crusts or your favorite homemade dough recipe.

Adjust baking times as needed for different crust types.

**Eggs :** Scrambled eggs are classic, but you could also crack whole eggs directly onto the pizza during the last few minutes of baking for a "sunny-side up" effect (though this requires careful timing).

## TIPS FOR SUCCESS

**Don't Overload :** While it's tempting to pile on the toppings, too many can make the crust soggy and prevent even cooking.

**Cook Meats First** : Always cook your breakfast meats (sausage, bacon) fully before adding them to the pizza, as they won't cook enough in the oven.

**Lightly Cook Eggs** : Scramble your eggs until they are just set.

They will finish cooking on the pizza in the oven, and this prevents them from becoming rubbery.

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

Original recipe: <https://chefmaniac.com/easy-breakfast-pizza-your-new-weekend-brunch-favorite/>