

## Bubble Up Breakfast Casserole: Easy & Cheesy Morning Bake

Bubble Up Breakfast Casserole



**OVEN**  
**350°F**

**TIME**  
**30-35 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 6 slices bacon, cut into bite-sized pieces
- 1 pound breakfast sausage
- 1 (16 ounce) can Grands biscuits (refrigerated, 8 count)
- 8 large eggs
- 1 ... cup milk
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon salt
- ... teaspoon black pepper
- 2 cups shredded cheese (cheddar, Colby Jack, or a blend)
- Green onions, chopped (for garnish)

#### Swaps and Notes:

**Bacon & Breakfast Sausage:** This combination provides a fantastic depth of flavor. You can use all bacon, all sausage, or even diced ham or a plant-based breakfast meat.

**Grands Biscuits:** The large, flaky layers of Grands biscuits work best for the "bubble up" effect. Other refrigerated biscuit brands might also work, but check the size and type.

**Eggs:** Large eggs are standard. For extra fluffiness, you can add a tiny pinch of baking powder to the egg mixture, or a bit of heavy cream instead of milk.

**Milk:** Any kind of milk (whole, 2%, or skim) will work.

**Shredded Cheese:** Cheddar cheese is classic for breakfast casseroles, but Colby Jack, Monterey Jack, a Mexican blend, or even a mix of cheeses would be delicious.

**Seasoning:** Adjust salt and pepper to taste. A pinch of onion powder in the egg mixture would also be a nice addition.

**Green Onions:** Chopped green onions add a fresh, mild onion flavor and vibrant color for garnish.

## DIRECTIONS

1. Let's get this delicious and easy : Bubble Up Breakfast Casserole baking!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Cook : Bacon: Heat a large 12-inch skillet (oven-safe, or transfer to a 9x13 baking dish later) over medium-high heat. Add the chopped bacon and cook until it's crispy. Remove the cooked bacon with a slotted spoon and transfer it to a paper towel-lined plate to drain any excess grease.
4. Cook : Sausage: Add the breakfast sausage to the same skillet (using the rendered bacon fat for flavor!). Cook until it's browned and crumbly, using a spoon to break it apart. Once cooked, remove the sausage from the skillet and transfer it to a plate.
5. Prepare : Baking Dish: Turn off the heat under the skillet. If your skillet is oven-safe, you can proceed to the next step using the same skillet. Otherwise, wipe out any remaining grease from the skillet and generously spray a 9x13-inch baking dish with cooking spray.
6. Prep : Biscuits: Open the can of Grands biscuits. Cut each biscuit into quarters. Place the cut biscuit pieces evenly into the bottom of your skillet or prepared 9x13 baking dish.
7. Whisk : Egg Mixture: In a medium bowl, add the 8 large eggs, 1 ... cup milk, ½ teaspoon garlic powder, ½ teaspoon salt, and ... teaspoon black pepper. Whisk until all ingredients are well combined and the eggs are frothy.
8. Assemble : Casserole: Sprinkle the cooked breakfast sausage evenly over the biscuit pieces in the

skillet/baking dish. Add the cooked, drained bacon bits on top of the sausage (or sprinkle over the very top before baking for maximum crispiness). Pour the whisked egg mixture evenly over the sausage and biscuits. Finally, sprinkle 2 cups of shredded cheese over the top of the egg mixture.

9. **Bake:** Place the casserole into the preheated oven. Bake for 30-35 minutes, or until the eggs are set in the center and the biscuits are golden brown and "bubbled up." A toothpick inserted into the center should come out clean.
10. **Garnish & : Serve:** Remove the casserole from the oven and let it cool for 5 minutes before serving. This allows the casserole to set slightly. Garnish generously with minced green onions before serving. Enjoy your delicious and easy Bubble Up Breakfast Casserole!

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## TIPS FOR SUCCESS

**Don't Overcook Sausage/Bacon:** Cook just until done.

They will continue to cook slightly in the oven.

**Even Biscuit Distribution:** Spreading the biscuit pieces evenly ensures every serving gets some of that fluffy biscuit goodness.

**Slightly Underdone Eggs:** If making ahead and freezing, you might undercook the eggs by a minute or two, as they will cook further when reheated.

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

Original recipe: <https://chefmaniac.com/bubble-up-breakfast-casserole-easy-cheesy-morning-bake/>