

Biscuits and Sausage Gravy Breakfast Pizza: A Southern-Inspired Morning Delight

, why not combine the two into one



OVEN
375°F

TIME
10 min

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INGREDIENTS

For the Biscuit Crust:

- 1 (16 oz) can refrigerated biscuit dough (or homemade biscuit dough)
- 1 tablespoon butter, melted (for brushing)

For the Sausage Gravy:

- 1 pound breakfast sausage
- 2 tablespoons butter
- ... cup all-purpose flour
- 2 cups whole milk
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon garlic powder (optional)

For the Toppings:

- 1 cup shredded cheddar cheese
- 4 large eggs, scrambled (optional)
- 2 tablespoons chopped fresh parsley or green onions (for garnish)

How to Make Biscuits and Sausage Gravy Breakfast Pizza:

1. Preheat the Oven:

Preheat your oven to 375°F (190°C).

Lightly grease a pizza pan or baking sheet.

2. Prepare the Biscuit Crust:

Open the biscuit dough and press the biscuits into the greased pan, flattening them into a single layer to form the pizza crust.

Brush the top with melted butter for extra flavor.

Bake for 8-10 minutes, until slightly golden but not fully cooked.

3. Make the Sausage Gravy:

In a large skillet, cook the breakfast sausage over medium heat until browned and fully cooked.

Stir in butter, then sprinkle flour over the sausage. Cook for 1-2 minutes, stirring constantly.

Gradually add milk, whisking to create a smooth, thick gravy.

Stir in salt, pepper, and garlic powder, then remove from heat.

4. Assemble the Pizza:

Spread the sausage gravy evenly over the partially baked biscuit crust.

Sprinkle with shredded cheddar cheese.

If using, top with scrambled eggs for extra heartiness.

5. Bake Until Golden and Bubbly:

Return the pizza to the oven and bake for 12-15 minutes, until the cheese is melted and bubbly.

6. Serve and Enjoy:

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C).
2. Lightly grease a pizza pan or baking sheet.
3. Prepare the Biscuit Crust: Open the biscuit dough and press the biscuits into the greased pan, flattening them into a single layer to form the pizza crust.
4. Brush the top with melted butter for extra flavor.
5. Bake for 8-10 minutes, until slightly golden but not fully cooked.
6. Make the Sausage Gravy: In a large skillet, cook the breakfast sausage over medium heat until browned and fully cooked.
7. Stir in butter, then sprinkle flour over the sausage. Cook for 1-2 minutes, stirring constantly.
8. Gradually add milk, whisking to create a smooth, thick gravy.
9. Stir in salt, pepper, and garlic powder, then remove from heat.
10. Assemble the Pizza: Spread the sausage gravy evenly over the partially baked biscuit crust.
11. Sprinkle with shredded cheddar cheese.
12. If using, top with scrambled eggs for extra heartiness.
13. Bake Until Golden and Bubbly: Return the pizza to the oven and bake for 12-15 minutes, until the cheese is melted and bubbly.
14. Serve and Enjoy: Garnish with chopped parsley or green onions and serve warm!
15. My Best Tips for Perfect Breakfast Pizza: Don't overbake the crust initially - It will finish baking

after adding the toppings.

16. For extra crunch - Brush the biscuit crust with garlic butter before baking.
17. Want more flavor? - Add crumbled bacon or sautéed onions and peppers.
18. Make it spicy - Add red pepper flakes or hot sauce to the gravy.
19. What to Serve with Biscuits and Sausage Gravy
Breakfast Pizza: This dish pairs beautifully with:
20. Fresh fruit or a fruit salad - A light and refreshing contrast.
21. Hash browns or roasted potatoes - A crispy, hearty side.
22. Mimosas or orange juice - The perfect brunch pairing.
23. A hot cup of coffee - Because what's breakfast without coffee?
24. FAQs: Can I make this ahead of time? Yes! Assemble the pizza the night before, store it covered in the fridge, and bake fresh in the morning.
25. Can I use homemade biscuit dough? Absolutely! Just roll out the dough into a thin layer before baking.

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

Original recipe: <https://chefmaniac.com/biscuits-and-sausage-gravy-breakfast-pizza-a-southern-inspired-morning-delight/>