

Easy Sausage & Cheese Muffins: Quick Breakfast Bites

Start your day with a burst of savory flavor with these incredibly easy



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

1 cup Bisquick mix (or other similar biscuit/pancake mix)
4 large eggs, beaten
1/2 tsp salt
1 cup shredded cheddar cheese (sharp or mild)
1/2 lb ground cooked sausage (breakfast sausage recommended)

DIRECTIONS

1. Let's get these delicious : Sausage & Cheese Muffins baking!
2. Preheat : Oven & Prep Muffin Tin: Preheat your oven to 350°F (175°C). Lightly spray a standard 12-cup muffin pan with nonstick cooking spray, or line it with muffin papers (cupcake liners).
3. Prepare : Sausage: Ensure your 1/2 lb ground sausage is fully cooked and thoroughly drained of any grease. Crumble it if it's not already.
4. Combine : All Ingredients: In a large mixing bowl, combine the 1 cup Bisquick mix, 4 beaten eggs, 1/2 teaspoon salt, 1 cup shredded cheddar cheese, and the 1/2 lb ground cooked sausage.
5. Mix : Well: Stir everything together well with a wooden spoon or spatula until all ingredients are thoroughly combined and the batter is uniform. Do not overmix.
6. Fill : Muffin Cups: Evenly distribute the batter among the prepared muffin cups, filling each about two-thirds full.
7. Bake: Bake in the preheated oven for 25-30 minutes, or until the tops are golden brown and a toothpick inserted into the center of a muffin comes out clean.
8. Cool & : Serve: Remove the muffins from the oven. Allow them to cool in the muffin pan for a few minutes before transferring them to a wire rack to cool completely. Serve warm or at room temperature.

SWAPS & NOTES

Bisquick Mix: This is key for the convenience and fluffy texture.

Other similar baking mixes (like store-brand pancake/biscuit mix) can be used.

Ground Cooked Sausage: Breakfast sausage is ideal here.
Cook and drain it thoroughly before adding to the mixture to prevent greasy muffins.

TIPS FOR SUCCESS

Drain Sausage Thoroughly: Excess grease from the sausage can make the muffins oily.

Don't Overmix: Mix the batter just until combined.

Overmixing can lead to tough muffins.

Evenly Fill Cups: Use an ice cream scoop or measuring cup to fill muffin cups for consistent baking.

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

Original recipe: <https://chefmaniac.com/easy-sausage-cheese-muffins-quick-breakfast-bites/>