

Easy Sausage Gravy Breakfast Pizza: Ultimate Brunch Bake

Get ready to revolutionize your morning with this incredible



OVEN
400°F

TIME
5 to 7 min

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INGREDIENTS

- 1 (16 ounce) package breakfast sausage, ground
- ... cup all-purpose flour
- 2 cups milk (whole or 2% recommended)
- Ground black pepper to taste
- 1 tablespoon olive oil, or as needed (optional, for pizza crust)
- 1 (12 inch) pre-baked pizza crust
- Cooking spray
- 6 large eggs
- ... cup milk (for eggs)
- 1 cup shredded Cheddar cheese

DIRECTIONS

1. Let's get this delicious : Sausage Gravy Breakfast Pizza baked!
2. Prepare : Sausage & Gravy: Heat a large skillet over medium heat. Add the 1 (16 ounce) package breakfast sausage and cook, breaking it apart with a wooden spoon, until it's browned and cooked through, about 5 to 7 minutes. Drain and discard any excess grease from the skillet.
3. Return the skillet to medium heat. Sprinkle ... cup all-purpose flour over the cooked sausage. Stir the flour into the sausage until it's completely dissolved and coats the sausage (this forms a roux).
4. Gradually add 2 cups milk, whisking constantly to prevent lumps. Continue to stir occasionally until the gravy reaches your desired consistency, about 10 minutes. It should be thick and creamy. Season the gravy generously with ground black pepper to taste. Remove from heat.
5. Preheat : Oven & Prep Pizza Crust: Preheat your oven to 400°F (200°C). Place the 1 (12 inch) pre-baked pizza crust on a baking sheet. If desired, brush the pizza crust lightly with 1 tablespoon of olive oil. Spread about 1/2 of the prepared sausage gravy evenly over the olive oil-brushed pizza crust.
6. Cook : Scrambled Eggs: Spray a separate large skillet with cooking spray and warm it over medium-high heat. In a bowl, whisk the 6 large eggs and ... cup milk together until well combined. Pour the egg mixture into the hot skillet. Cook and stir the eggs until they are set and fluffy, about 5 minutes.
7. Assemble : Pizza: Top the gravy-covered pizza crust evenly with the cooked scrambled eggs. Sprinkle the 1

cup shredded Cheddar cheese generously over the scrambled eggs.

8. Bake : Pizza: Bake in the preheated oven for about 15 minutes, or until the crust is golden brown and the cheese on top is melted and bubbling.
9. Serve: Remove the pizza from the oven. Let it stand for about 5 minutes to allow the topping to set slightly. Slice into wedges and serve warm.

SWAPS & NOTES

Breakfast Sausage: Use your favorite brand of ground breakfast sausage.

Cook and drain it thoroughly before making the gravy.

Milk (for gravy and eggs): Whole or 2% milk will provide the creamiest gravy and fluffiest eggs.

Pizza Crust: A pre-baked pizza crust is ideal for convenience.

TIPS FOR SUCCESS

Drain Sausage Well: This is crucial for a non-greasy gravy.

Whisk Gravy Constantly: When adding flour and milk to the sausage, whisk continuously to prevent lumps and ensure a smooth, creamy gravy.

Don't Overcook Gravy: Gravy will thicken as it cools.

Take it off the heat when it reaches your desired consistency, or slightly thinner than desired.

