

Pancake Sausage Casserole - The Ultimate Sweet and Savory Breakfast Bake

Pancake Sausage Casserole - A Delicious Breakfast Recipe



OVEN
375°F

TIME
25 to 30 min

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INGREDIENTS

- 1 pound breakfast sausage
- 2 cups pancake mix
- 1 1/2 cups milk
- 2 large eggs
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract, optional
- 1 cup shredded cheddar cheese, optional
- Maple syrup, for serving
- Butter, for greasing the baking dish

DIRECTIONS

1. Preheat the oven. Set your oven to 375°F and grease a 9x13-inch baking dish with butter or nonstick spray.
2. Cook the sausage. In a skillet over medium heat, cook the breakfast sausage until browned and fully cooked. Drain any excess grease and set aside.
3. Mix the pancake batter. In a large bowl, whisk together the pancake mix, milk, eggs, melted butter, and vanilla if using until just combined.
4. Assemble the casserole. Pour half of the pancake batter into the prepared baking dish. Sprinkle the cooked sausage evenly over the batter, then add cheese if using. Pour the remaining batter over the top.
5. Bake until set. Bake for 25 to 30 minutes, or until the top is golden and a toothpick inserted into the center comes out clean.
6. Cool slightly and serve. Let the casserole rest for a few minutes before slicing. Serve warm with maple syrup drizzled over the top.

SWAPS & NOTES

You can use any breakfast sausage you like here, from classic pork sausage to turkey sausage or even a spicy breakfast variety if you want a little kick.

Just make sure it is fully cooked and crumbled before layering it into the casserole.

Pancake mix keeps this recipe easy and approachable, but you can absolutely use your favorite homemade pancake batter if you prefer.

If you like a sweeter casserole, a small splash of vanilla or even a pinch of cinnamon works nicely in the batter.

TIPS FOR SUCCESS

Just like regular pancakes, a light hand helps keep the texture tender and fluffy rather than dense.

Be sure to drain the sausage well after cooking so the casserole does not become greasy.

That is especially important if you are using a richer pork sausage.

Letting the casserole rest for a few minutes after baking makes it easier to slice and serve.

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

Original recipe: <https://chefmaniac.com/pancake-sausage-casserole-the-ultimate-sweet-and-savory-breakfast-bake/>