

## Blueberry Sausage Pancake Casserole - The Sweet and Savory Breakfast Bake You Need

### Blueberry Sausage Pancake Casserole



**OVEN**  
**375°F**

**TIME**  
**30 to 35 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 fresh or frozen blueberries
- 1 to 2 tablespoons sugar, optional depending on sweetness preference
- Butter or nonstick spray, for greasing the baking dish
- Maple syrup, for serving

#### DIRECTIONS

1. Preheat the oven. Set your oven to 375°F and grease a 9x13-inch baking dish.
2. Cook the sausage. In a skillet over medium heat, cook the breakfast sausage until browned and fully cooked, breaking it into crumbles as it cooks. Drain any excess grease and set aside.
3. Mix the batter. In a large bowl, whisk together the pancake mix, milk, eggs, melted butter, vanilla if using, and sugar if desired, until just combined.
4. Assemble the casserole. Pour half of the batter into the prepared baking dish. Sprinkle the cooked sausage evenly over the batter, then scatter the blueberries on top.
5. Add the remaining batter. Pour the rest of the batter over the sausage and blueberries, spreading gently if needed.
6. Bake until golden. Bake for 30 to 35 minutes, or until the top is lightly golden and a toothpick inserted into the center comes out clean.
7. Cool slightly and serve. Let the casserole rest for a few minutes before slicing. Serve warm with maple syrup.

#### SWAPS & NOTES

Breakfast sausage gives this casserole its savory depth, but turkey sausage can also work if you want a lighter option.

If you prefer a little spice, spicy breakfast sausage is a great way to add contrast to the sweet blueberries.

Fresh blueberries are wonderful when in season, but frozen blueberries work very well too.

If using frozen, there is no need to thaw them first.

## TIPS FOR SUCCESS

Just like regular pancakes, overmixing can make the final texture heavier than you want.

Cook and drain the sausage well so the casserole does not become greasy.

That is especially important if you are using pork sausage with a higher fat content.

Scatter the blueberries evenly so every slice gets some sweetness.

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

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