

Crack Breakfast Casserole Recipe: The Easy Morning Bake Everyone Loves

2 cups frozen hash browns or cubed breakfast potatoes



OVEN
375°F

TIME
35 to 45 min

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INGREDIENTS

- 8 large eggs
- 2 cups frozen hash browns or cubed breakfast potatoes
- 1 pound breakfast sausage, cooked and crumbled
- 2 cups shredded cheddar cheese
- 1 package cream cheese, softened and cubed
- 1 cup milk
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 2 green onions, sliced
- Nonstick spray or butter for greasing the baking dish

DIRECTIONS

1. Preheat the oven.Heat 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. Drain off excess grease if needed.
3. Layer the base.Spread the hash browns evenly in the prepared baking dish. Top with the cooked sausage and half of the shredded cheddar cheese.
4. Add the cream cheese.Scatter the cubed softened cream cheese across the casserole so it is distributed throughout.
5. Mix the eggs.In a large bowl, whisk together the eggs, milk, garlic powder, onion powder, black pepper, and salt until smooth.
6. Assemble the casserole.Pour the egg mixture evenly over the layers in the dish. Sprinkle the remaining cheddar cheese and sliced green onions over the top.
7. Bake until set.Bake for 35 to 45 minutes, or until the center is set and the top is lightly golden. A knife inserted near the center should come out mostly clean.
8. Rest before serving.Let the casserole rest for 5 to 10 minutes before slicing. This helps it hold together and makes serving easier.

SWAPS & NOTES

Sausage: Breakfast sausage is classic, but bacon, ham, or turkey sausage also work well.

Potatoes: Frozen hash browns make prep easy, though thawed

tater tots or diced cooked potatoes are great options too.

Cheese: Sharp cheddar gives the casserole bold flavor, but Monterey Jack, Colby Jack, or a Mexican blend can be used.

Cream cheese: This is what gives the casserole its rich, creamy

texture, so I would not skip it.

TIPS FOR SUCCESS

For the best texture, make sure your sausage is fully cooked and your hash browns are not overly wet before layering them into the baking dish.

Too much moisture can keep the casserole from setting properly.

If your frozen hash browns have a lot of ice on them, let them thaw slightly and pat them dry first.

Softened cream cheese also makes a big difference.

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

Original recipe: <https://chefmaniac.com/crack-breakfast-casserole-recipe-the-easy-morning-bake-everyone-loves/>