

## Easy Sausage Muffins Recipe for Busy Breakfast Mornings

1 pound (450g) breakfast sausage, pork



**OVEN**  
**375°F**

**TIME**  
**20 to 25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 pound (450g) breakfast sausage, pork
- 1 cup shredded cheddar cheese
- 1 cup milk
- 2 eggs
- 2 cups Bisquick baking mix
- $\frac{1}{2}$  teaspoon black pepper, optional
- ... teaspoon garlic powder

### DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 375°F (190°C). Lightly grease a 12-cup muffin pan or line it with paper liners.
- 2.** Cook the sausage: In a skillet over medium heat, cook the breakfast sausage until fully browned, breaking it up into small crumbles as it cooks. Drain any excess fat and let the sausage cool slightly before adding it to the batter.
- 3.** Prepare the batter: In a large mixing bowl, whisk together the eggs and milk until smooth. Add the Bisquick baking mix, shredded cheddar cheese, cooked sausage, black pepper, and garlic powder. Stir until just combined. Be careful not to overmix, since that can make the muffins dense.
- 4.** Fill the muffin tin: Spoon the batter evenly into the prepared muffin cups, filling each one about three-quarters full.
- 5.** Bake: Bake for 20 to 25 minutes, or until the tops are golden brown and a toothpick inserted into the center comes out clean.
- 6.** Cool and serve: Let the muffins cool in the pan for a few minutes, then transfer them to a wire rack. Serve warm, or cool completely before storing.

### SWAPS & NOTES

Breakfast sausage brings the classic flavor here, but you can use spicy sausage if you want a little more kick.

Turkey sausage also works nicely for a lighter option.

Cheddar is a great go-to because it melts well and adds a sharp, savory bite.

You can also try Monterey Jack, pepper jack, Colby, or a blend of your favorites.

## TIPS FOR SUCCESS

The biggest key to great Sausage Muffins is draining the sausage well after cooking.

Too much grease can affect the texture of the batter and make the muffins heavier than they should be.

It also helps to let the sausage cool for a few minutes before mixing it in.

This keeps the cheese from melting too early and helps the batter stay balanced.

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

Original recipe: <https://chefmaniac.com/easy-sausage-muffins-recipe-for-busy-breakfast-mornings/>