

Sausage Cheddar Biscuit Breakfast Squares

A savory breakfast bake with cooked sausage, cheddar, biscuit pieces, and seasoned eggs, rested and cut into warm breakfast squares.



PREP

15 minutes

COOK

55 minutes

TOTAL

1 hour 20 minutes

SERVES

8 servings

INGREDIENTS

- 1 pound bulk breakfast sausage
- 1 cup shredded cheddar cheese, divided
- 1 can (16.3 ounces, 8 large biscuits) refrigerated biscuit dough
- 4 large eggs
- 1/4 cup milk
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper
- Cooking spray or a little oil, for greasing the dish

DIRECTIONS

1. Prepare the oven and dish: Preheat the oven to 350 degrees F. Lightly grease a 9-by-13-inch baking dish. Check the biscuit package for any additional handling or baking requirements.
2. Cook the sausage: Brown the sausage in a skillet over medium heat for about 8 to 10 minutes, breaking it into small crumbles. Cook pork sausage to 160 degrees F, or poultry sausage to 165 degrees F. Drain excess fat and let cool briefly while you prepare the eggs and dough.
3. Whisk the eggs and cut the biscuits: Whisk the eggs, milk, garlic powder, and pepper until evenly blended. Separate the 8 large biscuits and cut each into quarters, giving 32 pieces. Keep the pieces separate rather than pressing them into large clumps.
4. Layer without crowding: Distribute half the biscuit pieces loosely across the bottom of the dish. Scatter the cooked sausage and 1/2 cup cheddar over them. Pour the egg mixture evenly across the dish. Add the remaining biscuit pieces, placing them in open spaces where possible instead of making tall stacks. Finish with the remaining 1/2 cup cheese.
5. Bake until the center and biscuits are done: Bake uncovered for about 35 to 45 minutes, or longer as needed for the dough and dish. Start checking around 30 minutes. The center must reach 165 degrees F and the central biscuit pieces, including their undersides, must be set and bread-like rather than sticky or raw. Check a piece near the middle, not just a browned edge. If the top becomes golden before the middle finishes, tent loosely with foil and continue baking.

6. Rest and cut: Let stand for about 10 minutes before cutting into 8 portions. Lift out with a wide spatula and serve warm. The squares are soft casserole portions rather than firm bread bars.

SWAPS & NOTES

Timing is approximate and includes about 10 minutes sausage cooking, up to 45 minutes baking, and a 10-minute rest. Cold ingredients or different biscuit dough may need longer.

Use a 9-by-13-inch dish for the method as written. A smaller, deeper dish increases the chance of underbaked central biscuit pieces and needs additional time.

The recipe assumes 8 large biscuits in a 16.3-ounce can. Check your package count and size and keep the pieces small and separate.

Browning and a 165-degree F filling check are not the only tests: inspect the central biscuit crumb and underside for raw dough before serving.

TIPS FOR SUCCESS

Drain sausage well so excess grease does not collect around the biscuits.

Pour the egg mixture evenly rather than leaving it pooled in one corner.

Leave room around biscuit pieces and avoid stacking them into dense mounds.

Use a foil tent if the cheese browns before the biscuit centers finish.

