

Maple Ham Potato Breakfast Bake

Thawed shredded potatoes, cooked ham, eggs, cheddar, and a little maple syrup baked into warm breakfast portions.



PREP
15 minutes

COOK
45 minutes

TOTAL
1 hour 10 minutes

SERVES
8 servings

INGREDIENTS

4 cups plain shredded frozen hash browns, thawed
1 cup fully cooked ham, diced
1 cup shredded cheddar, divided
6 large eggs
1 cup milk
1/4 cup pure maple syrup
Up to 1/2 teaspoon salt, to taste
1/4 teaspoon black pepper
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
Cooking spray, for dish

DIRECTIONS

1. Heat oven to 375 degrees F; grease a 9x13-inch dish. Squeeze thawed hash browns dry and separate clumps.
2. Mix potatoes, ham, and half the cheese; spread loosely in dish.
3. Whisk eggs, milk, syrup, and seasonings. Pour evenly over filling; nudge layers gently so liquid runs through.
4. Add remaining cheese. Bake 35 to 50 minutes until center is set and reaches 165 degrees F. Tent if cheese darkens before center cooks.
5. Rest 10 minutes before slicing and serving.

SWAPS & NOTES

Thaw potatoes refrigerated; timing excludes thawing. Ham and cheese are salty, so added salt is optional. Use cooked ham only.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/maple-ham-potato-breakfast-bake/>