

Introduction

Flaky Biscuit Crust Topped with Creamy Sausage Gravy, Eggs, and Cheese is not just a recipe; it's an experience that transforms breakfast into a delightful feast. Often, breakfast can feel mundane, but this dish elevates it, providing a warm, comforting, and hearty meal that can bring the family together. The combination of the flaky biscuit crust, savory sausage gravy, creamy scrambled eggs, and melted cheddar cheese creates layers of flavor and textures that will satisfy your taste buds. Whether you're serving this for a weekend brunch or a cozy family dinner, it's certain to become a repeat request.

Detailed Ingredients

can refrigerated biscuit dough (8 biscuits)

To start, you'll need a can of refrigerated biscuit dough. This is the foundation of your dish, providing a buttery and flaky crust that holds everything together.

1/2 pound breakfast sausage

Breakfast sausage adds a savory and rich flavor to the gravy, which is an essential component of this dish.

2 tablespoons all-purpose flour

Flour is used to help thicken the sausage gravy, allowing it to coat the biscuits beautifully without being too runny.

1 cup whole milk

Whole milk creates a creamy consistency in the gravy, enhancing the overall richness of the dish.

1/2 teaspoon black pepper

Black pepper adds a slight kick and depth to the flavor profile, balancing the richness of the gravy.

4 large eggs

Eggs are scrambled and layered on top of the sausage gravy, adding protein and a fluffy texture.

1 cup shredded cheddar cheese

Cheddar cheese is the finishing touch that melts into gooey goodness, providing a savory contrast to the dish.

1 tablespoon butter

Butter enriches the scrambled eggs and contributes to their creaminess.

Fresh parsley for garnish (optional)

Fresh parsley can be used as a garnish, adding a pop of color and a fresh note to the hearty dish.

Prep Time

15 minutes

Preparing all the ingredients, including cracking eggs and fluffing them for scrambling, should take about 15 minutes.

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: 8 slices

This recipe yields 8 delicious slices, making it perfect for a gathering or family meal.

Detailed Directions and Instructions

Step 1: Preheat the Oven

Start by preheating your oven to 375°F (190°C). This step is crucial for baking the biscuit crust evenly.

Step 2: Prepare the Biscuit Crust

Open the can of refrigerated biscuit dough and press it onto a greased pizza pan or baking sheet. Ensure the dough is evenly spread to form a crust and bake it for approximately 10 minutes or until it's lightly golden.

Step 3: Cook the Sausage

While the crust is baking, heat a skillet over medium heat. Add the breakfast sausage and cook until it's browned and fully cooked. After cooking, remove the sausage from the pan and set it aside. Don't forget to keep the drippings in the skillet as they will enhance the flavor of your gravy.

Step 4: Make the Gravy

Using the same skillet with sausage drippings, add 2 tablespoons of all-purpose flour. Stir the flour constantly for 1-2 minutes until it's well combined with the drippings. Next, slowly whisk in 1 cup of whole milk. Continue to cook the mixture until it thickens, which typically takes about 3-4 minutes. Once it's thickened, stir in 1/2 teaspoon of black pepper and return the previously cooked sausage to the skillet. Mix everything together well.

Step 5: Scramble the Eggs

In a separate skillet, melt 1 tablespoon of butter over medium heat. Crack the 4 large eggs into a bowl, whisk them until well mixed, and pour them into the skillet. Scramble the eggs until they are fully cooked, fluffy, and set aside.

Step 6: Assemble the Dish

Once the biscuit crust is out of the oven, spread the creamy sausage gravy evenly across it. Next, layer the scrambled eggs on top of the gravy, followed by the cup of shredded cheddar cheese.

Step 7: Bake Until Cheesy

Return the assembled dish to the oven and bake it for an additional 5-7 minutes, or until the cheese is melted and bubbly. Keep an eye on it to ensure it doesn't overcook.

Step 8: Garnish and Serve

After baking, remove it from the oven and allow it to cool slightly. If desired, garnish with fresh parsley for a touch of color and flavor. Serve warm and enjoy the delightful combination of flaky, creamy, and cheesy goodness!

Notes

This recipe can be customized for different tastes. You can substitute the sausage for turkey sausage or even bacon for a different flavor profile. Additionally, feel free to use different cheeses, like Monterey Jack or pepper jack, to give the dish a spicy twist.

Cook techniques

1. **Baking**: Baking at the right temperature ensures that your biscuit crust becomes flaky and golden.
2. **Sautéing**: Cooking the sausage until browned develops flavor and retains moisture.
3. **Whisking**: Whisking the flour into the drippings helps prevent lumps in your gravy for a smooth consistency.
4. **Scrambling**: Cooking eggs slowly on medium heat while stirring helps achieve fluffy scrambled eggs rather than rubbery ones.

FAQ

Can I make this dish in advance?

Yes, you can prepare the biscuit crust and sausage gravy ahead of time. Simply assemble and bake just before serving.

Can I use frozen biscuit dough?

Frozen dough can work, but ensure to thaw it properly and follow the package instructions for baking.

What can I serve with this dish?

Given its hearty nature, this dish pairs well with fruit salad, fresh juice, or coffee for a complete breakfast.

Can I add vegetables to this dish?

Absolutely! Chopped bell peppers, onions, or spinach can easily be mixed into the sausage gravy or scrambled eggs for added nutrition.

Is this dish suitable for freezing?

While it's best enjoyed fresh, you can freeze the baked dish and reheat it later in the oven or microwave. However, the texture might vary slightly upon reheating.

Conclusion

In a world of quick breakfasts and on-the-go meals, the Flaky Biscuit Crust Topped with Creamy Sausage Gravy, Eggs, and Cheese stands out as a comforting, satisfying, and delicious choice. Each bite is a combination of textures and breakfast favorites that can brighten up any morning. Whether it's a busy weekday or a leisurely weekend, this dish promises to fill bellies and create memories around the breakfast table.

More recipes suggestions and combination**Biscuit and Gravy Casserole**

Try a layered version with biscuits and gravy cooked together for a hearty casserole that is easy to serve.

Vegetarian Breakfast Bake

Opt for a vegetarian alternative by using plant-based sausage, incorporating mushrooms, and zucchini for a delicious, meatless option.

Spinach and Feta Egg Bake

Make a Mediterranean twist by adding sautéed spinach and feta instead of sausage for a lighter breakfast option.

Southwestern Breakfast Skillet

For a kick, mix in some jalapeños and black beans in the sausage gravy, topped with avocado slices for a southwestern flair.

Fruit and Yogurt Parfait

Balance the savory nature of this dish with a fresh fruit and yogurt parfait for a refreshing contrast that finishes the meal perfectly.

This warm and cheesy dish not only satisfies but also sparks creativity in the kitchen, making every day a deliciously memorable experience. Enjoy experimenting with variations that fit your taste or dietary needs and elevate your breakfast routine.