



Biscuit and Gravy Breakfast Bake

My First Bite of Morning Magic

The smell of baking biscuits fills my kitchen. Rich sausage and sharp cheese mingle in the air. It reminds me of my grandma's busy Sunday mornings. She always made food that brought everyone together. **Ever wondered how to turn breakfast into a hug?**

A Lesson in My Messy Kitchen

My first try was a funny mess. I used too much gravy. It bubbled over the pan's edge. The result was still delicious and comforting. **This matters because good food does not need perfection. It just needs heart.**

Why This Dish Tastes So Good

Fluffy biscuits soak up the creamy, savory gravy. The crispy cheese top adds a perfect crunch. Every bite is a mix of textures. **Which flavor combo surprises you most? Tell me in the comments.**

A Slice of Breakfast History

This bake is a new take on old classics. Biscuits and gravy started in the Southern US. It was a cheap, filling meal for workers. *Did you know the gravy is often called sawmill gravy?* **What is your favorite breakfast memory? Share your story below.**



Biscuit and Gravy Breakfast Bake

Ingredients:

| Ingredient | Amount | Notes |
|----------------------------|---------------|--|
| Refrigerated biscuit dough | 10 ounces | Cut into 2 inch pieces |
| Unsalted butter | 2 tablespoons | |
| Onion | 1/2 | Diced |
| Breakfast sausage | 1 pound | |
| Heavy cream or whole milk | 1/2 cup | |
| Eggs | 5 | |
| Garlic powder | 1 teaspoon | |
| Oregano | 1 teaspoon | |
| Cheddar cheese | 1 1/2 cups | Shredded |
| Country gravy mix | 1 1/2 cups | Packet will make 2 cups but you only want to use 1½ cups |

How to Make Your Biscuit and Gravy Breakfast Bake

This casserole is pure comfort food. It is perfect for a lazy weekend. Your whole family will love it. Let's get started.

Step 1 First, preheat your oven to 350°F. Grab a 9×13-inch pan and grease it well. Cut the biscuit dough into small pieces. Layer these pieces on the pan's bottom.

See also Mini Breakfast Sandwiches on Slider Buns

Step 2 Now, melt butter in a skillet. Add your diced onion and cook it. Cook until the onion looks clear. Then add the sausage and brown it

completely.

Step 3 Drain the cooked sausage mixture. Sprinkle it over the biscuit pieces. This adds a savory, meaty layer. (A hard-learned tip: drain the sausage well to avoid a greasy bake).

Step 4 Whisk the cream, eggs, and spices together. Pour this mix over the sausage. Then, add a layer of shredded cheese. This makes everything rich and gooey.

Step 5 Make your gravy from a packet. You only need about one and a half cups. Pour the gravy right over the cheese. Now it is ready for the oven.

What is the best way to check if the eggs are fully cooked?

Share below!

Cook Time: 30-40 minutes

Total Time: 1 hour 5 minutes

Yield: 12 servings

Category: Breakfast, Brunch

Three Tasty Twists on the Classic Recipe

Love the basic bake? Try these fun changes. They keep breakfast exciting. Each one is a whole new meal.

Vegetarian Delight Skip the sausage. Use sautéed mushrooms and spinach instead. It is just as hearty and delicious.

Spicy Southwest Add a kick! Use spicy sausage and a can of green

chiles. Top with pepper jack cheese.

Autumn Harvest Try cooked, crumbled sage sausage. Add some sweet diced apples. Perfect for a fall morning.

Which twist will you try first? Vote for your favorite in the comments!

Serving Your Breakfast Bake Right

This dish is a star on its own. But a few sides make it perfect. Try a simple fresh fruit salad. Or some crispy hash browns. A dash of hot sauce on top is great too.

See also [Savory Ham and Cheese Breakfast Pastries](#)

For drinks, I love orange juice. It is a classic choice. A cold glass of milk works too. For a brunch, a spicy Bloody Mary is a fun treat.

Which would you choose tonight: juice or a cocktail?



Biscuit and Gravy Breakfast Bake

Keep It Fresh or Freeze It

Store leftovers in the fridge for up to four days. Reheat single servings in the microwave. For bigger pieces, use the oven. It keeps the biscuits from getting soggy. You can freeze the whole bake for later.

Just thaw it overnight in your fridge before reheating. My neighbor, Jan, always makes a double batch. She freezes one for surprise guests. This matters because it saves you time on busy days. What is your favorite make-ahead breakfast?

Simple Fixes for Common Troubles

Is your bake too wet? You might have used too much gravy. Next time, measure it carefully. Are the biscuits doughy underneath? The oven might need more time. Let it bake until golden brown.

Is the top getting too dark? Just lay a piece of foil over it. This stops the top from burning. These fixes matter for a perfect meal every time. Have you ever had a baking disaster? Share your story in the comments!

Your Questions, Answered

Can I make this gluten-free? Yes! Use your favorite gluten-free biscuit dough and gravy mix. It works just as well.

Can I prepare it the night before? Absolutely. Assemble everything in the pan. Cover and keep it in the fridge overnight.

What sausage swaps work? Try turkey sausage or even chopped

bacon. Both will give a great flavor.

Can I double the recipe? You sure can. Use two pans so it bakes evenly. It feeds a big crowd.

See also Quick Homemade Sausage Gravy for Breakfast

What other cheese is good? Pepper jack adds a nice little kick. My grandkids love it that way.

Share Your Breakfast Joy

I hope this bake makes your mornings cozier. It is a true family favorite at my house. I love seeing your creations. Please share your photos with me. Tag **Savory Discovery on Pinterest** so I can see!

Happy cooking! —Elowen Thorn.

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Biscuit and Gravy Breakfast Bake

Author: Elowen Thorn



Cooking Method: [Baking](#)

Cuisine: [American](#)



Courses: [Breakfast](#) [Brunch](#)



Difficulty: **Beginner**



Prep time: **15 minutes**



Biscuit and Gravy Breakfast Bake | 20

Cook time: **50 minutes**



Rest time:



Total time: **1 hour 5 minutes**



Servings: **12 servings**



Calories: **kcal**

Best Season: **Summer**

Description

This biscuits and gravy breakfast casserole bakes up cheesy, hearty,

and perfect for busy mornings or weekend brunch. Just layer, bake, and serve warm.

Ingredients

- ☐ 10 ounces refrigerated biscuit dough ((cut into 2 inch pieces))
- ☐ 2 tablespoons unsalted butter
- ☐ ½ onion ((diced))
- ☐ 1 pound breakfast sausage
- ☐ ½ cup heavy cream or whole milk
- ☐ 5 eggs
- ☐ 1 teaspoon garlic powder
- ☐ 1 teaspoon oregano
- ☐ 1½ cups cheddar cheese ((shredded))
- ☐ 1½ cups country gravy mix ((packet will make 2 cups but you only want to use 1½ cups))

Instructions

1. Preheat the oven to 350°F.
2. Layer chopped biscuit dough on the bottom of a greased 9 x 13-inch pan.
3. Melt butter in a medium-sized skillet pan and add in the onion. Cook onion until translucent, about 3 minutes.
4. Add in sausage and continue cooking until sausage is cooked through and no pink remains.
5. Drain sausage and sprinkle it over the biscuits.
6. Whisk together cream, eggs, garlic powder, and oregano then pour over sausage.
7. Sprinkle shredded cheese on top of egg mixture.
8. Prepare gravy mix according to directions and pour 1 ½ cups over

cheese.

9. Bake in the oven for 30 to 40 minutes or until bubbly and biscuits and eggs are cooked through.

Keywords: Biscuit, Gravy, Breakfast, Casserole, Sausage, Cheese