



Make-Ahead Breakfast Biscuit Sandwiches Recipe

Introduction

Start your day off right with these make-ahead breakfast biscuit sandwiches featuring flaky buttermilk biscuits filled with scrambled eggs, crispy bacon, and sharp cheddar cheese. Perfect for busy mornings, these sandwiches can be prepped in advance and reheated when you're ready to eat. Enjoy the wonderful combination of flavors and textures that will keep you fueled throughout your day.

Detailed Ingredients with measures

For the Buttermilk Biscuits:

- 4 cups all-purpose flour
- 4 teaspoons baking powder
- 1½ teaspoons kosher salt
- 1 teaspoon baking soda
- 1 cup unsalted butter, cut into cubes
- 1½ cups buttermilk

For the Sandwich Filling:

- 12 slices bacon
- 12 large eggs, lightly beaten
- Kosher salt and freshly ground black pepper, to taste
- 1½ tablespoons unsalted butter
- 12 slices sharp cheddar cheese

Prep Time

Approximately 30 minutes

Cook Time

Approximately 30 minutes

Total Time

Approximately 1 hour

Yield

12 breakfast biscuit sandwiches

Make-ahead breakfast biscuit sandwiches are not only delicious but also incredibly versatile. Feel free to customize the fillings with your favorite breakfast meats or vegetables. With their crispy exterior and savory interior, these sandwiches are sure to become a morning staple in your household. Enjoy!

Detailed Directions and Instructions

Prepare the Biscuits:

- Preheat your oven to 450°F (232°C). Line a baking sheet with parchment paper or a silicone baking mat.
- In a large bowl, whisk together the flour, baking powder, salt, and baking soda.
- Add the cold butter cubes to the flour mixture. Using your fingers, work the butter into the dry ingredients until the mixture resembles coarse crumbs.
- Pour in the buttermilk and stir with a rubber spatula until a soft dough forms.
- Transfer the dough to a lightly floured surface and knead it 3-4 times until it comes together.
- Roll the dough into a 1¼-inch thick rectangle. Using a 2½-inch biscuit or cookie cutter, cut out 10-12 rounds.
- Place the biscuits onto the prepared baking sheet and bake for 14-16 minutes, or until golden brown. Set aside.

See also [Eggless Lemon Cupcakes](#)

Cook the Bacon:

- Reduce the oven temperature to 400°F (204°C). Line a baking sheet with foil.
- Arrange the bacon slices in a single layer on the prepared baking sheet.
- Bake until the bacon is almost crisp, about 6-8 minutes.
- Transfer the bacon to a paper towel-lined plate to drain excess grease. Cut each slice in half crosswise and set aside.

Prepare the Scrambled Eggs:

- In a large skillet, melt the butter over medium-low heat.
- Add the lightly beaten eggs to the skillet.
- Cook, stirring gently with a silicone or heat-proof spatula, until the eggs just begin to set.
- Season with salt and pepper to taste.
- Continue cooking until the eggs are thickened and no visible liquid remains, about 4-6 minutes.

Assemble the Sandwiches:

- Split each biscuit in half horizontally.
- On the bottom half of each biscuit, place a slice of sharp cheddar cheese.
- Spoon a portion of the scrambled eggs over the cheese.
- Top with two halves of bacon.
- Cover with the top half of the biscuit to complete the sandwich.

Storage and Reheating:

- Wrap each assembled sandwich tightly in plastic wrap.
- Place the wrapped sandwiches in the refrigerator.
- To reheat, remove the plastic wrap and wrap the sandwich in a paper

towel.

- Microwave on high for about 1 minute, or until heated through.
- Serve immediately.

Notes

Biscuit Texture:

- Handle the biscuit dough as little as possible to ensure they are flaky.

Egg Cooking:

- Stir gently to avoid overcooking the eggs; they should be soft and fluffy.

See also [Hobo Beef and Potato Casserole](#)

Bacon Variations:

- You may substitute turkey bacon or sausage for variety in flavor.

Cheese Options:

- Feel free to experiment with different types of cheese, such as pepper jack or gouda.

Make-Ahead Tip:

- These sandwiches can be frozen for up to three months; just adjust reheating time as necessary.



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Cook techniques

Preparing Buttermilk Biscuits

Combine dry ingredients and work in cold butter until crumbly, then mix in buttermilk to form a soft dough. Roll, cut, and bake for flaky biscuits.

Cooking Bacon

Bake bacon on a lined sheet at a reduced temperature for even crispiness, then drain on paper towels to remove excess grease.

Making Scrambled Eggs

Cook eggs gently over medium-low heat, stirring occasionally until thickened. Season as desired for flavor.

Assembling Sandwiches

Layer cheese, scrambled eggs, and bacon on split biscuits to create a hearty breakfast sandwich.

Storage and Reheating

Wrap sandwiches tightly in plastic wrap and refrigerate. Reheat in paper towel in the microwave for quick serving.

FAQ

Can I make the biscuits ahead of time?

Yes, the biscuits can be made in advance and stored properly until you're ready to assemble the sandwiches.

Can I use a different type of cheese?

Absolutely! Feel free to substitute sharp cheddar with your favorite cheese such as gouda, mozzarella, or pepper jack.

How long can I store the assembled sandwiches?

Assembled sandwiches can be stored in the refrigerator for up to 3-4 days.

Can I freeze the breakfast sandwiches?

Yes, these sandwiches can be frozen. Wrap them tightly and store in an airtight container for up to 2 months.

See also [Chocolate Cake with Plums](#)

How do I reheat frozen sandwiches?

Remove the wrapping and microwave on high for about 2-3 minutes, or until heated through. You can also reheat them in the oven at 350°F (175°C) for about 15-20 minutes.

Conclusion

These Make-Ahead Breakfast Biscuit Sandwiches are a perfect solution for busy mornings. With their flaky biscuits and delicious filling of eggs, bacon, and cheddar cheese, they are not only satisfying but also easy to prepare in advance. Enjoy them fresh or reheat them for a quick and tasty breakfast option.

More recipes suggestions and combination

Veggie Breakfast Biscuit Sandwiches

Swap bacon for sautéed spinach, mushrooms, and bell peppers for a delicious vegetarian version. Use cream cheese or feta for added flavor.

Spicy Sausage and Egg Biscuit Sandwiches

Replace bacon with spicy breakfast sausage patties. Add some sliced jalapeños or hot sauce for an extra kick.

Ham and Swiss Breakfast Biscuit Sandwiches

Use thinly sliced ham and Swiss cheese instead of bacon and cheddar. A sprinkle of Dijon mustard makes for a tasty twist.

Southwestern Breakfast Biscuit Sandwiches

Include black beans, avocado slices, and pepper jack cheese. Top with salsa for a fresh flavor profile.

Apple and Cheddar Breakfast Biscuit Sandwiches

Add thin slices of apple to the eggs and sharp cheddar. This sweet and savory combination brings a unique taste to your breakfast sandwiches.



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