



Sausage Pancake Breakfast Casserole Recipe

The Sizzle That Started It All

The smell of sizzling sausage and maple syrup still takes me back to my first bite. Crispy edges, gooey cheese, and sweet-savory magic—I was hooked. **Ever wondered how you could turn breakfast into something unforgettable with just one dish?** This casserole does it. It's like pancakes and sausage got cozy under a cheesy blanket. Perfect for lazy weekends or feeding a crowd without the fuss.

My First (Slightly Chaotic) Try

I once forgot the baking powder—flat as a pancake, literally. But the flavors still won over my family. **Cooking fails remind us that food is**

about joy, not perfection. Now I double-check the spices, but I laugh at the memory. Home cooking connects us, even when it's messy. What's your funniest kitchen mishap?

Why This Dish Shines

- The maple syrup caramelizes slightly, adding a sticky-sweet crunch.
- Cheese melts into the batter, creating pockets of creamy richness.

Which flavor combo surprises you most? Is it the sausage-syrup duo or the cheese-pancake twist?

A Breakfast with Roots

This casserole blends Southern breakfast bake traditions with pancake-house flair. ***Did you know?*** Early versions used leftover biscuits instead of flour. Hearty, practical, and endlessly adaptable—that's its charm. Share your family's spin on breakfast bakes below!



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Ingredients:

Ingredient	Amount	Notes
Breakfast sausage	1 pound	Mild or spicy
Shredded cheddar cheese	1 ½ cups	
Shredded mozzarella cheese	1 ½ cups	
Eggs	6 large	
Milk	1 ½ cups	
All-purpose flour	1 cup	
Granulated sugar	1 tablespoon	
Baking powder	2 teaspoons	

Ingredient	Amount	Notes
Salt	½ teaspoon	
Black pepper	½ teaspoon	
Garlic powder	½ teaspoon	
Onion powder	½ teaspoon	
Unsalted butter	2 tablespoons	Melted
Vanilla extract	1 teaspoon	
Maple syrup	½ cup	Plus extra for serving
Chopped green onions	¼ cup	Optional, for garnish

How to Make Sausage Pancake Breakfast Casserole

Step 1

Preheat your oven to 375°F. Grease a 9×13-inch baking dish well. Use butter or non-stick spray for best results. A sticky pan ruins the fun.

See also Dill Pickle Pasta Salad

Step 2

Cook sausage in a skillet until browned. Drain the grease to avoid sogginess. Spread sausage in the dish, then add cheese. Layer evenly for every bite.

Step 3

Whisk eggs, milk, butter, and vanilla in a bowl. Mix dry ingredients separately to avoid lumps. Combine wet and dry, then stir in syrup.

Step 4

Pour batter over sausage and cheese. Bake 35-40 minutes until golden. Check with a toothpick for doneness. (*Hard-learned tip: Let it rest 5

minutes before cutting.*)

Step 5

Slice and garnish with green onions if you like. Serve with extra maple syrup. Breakfast is ready in a flash.

What's the best cheese combo for this dish? Share below!

Cook Time: 35-40 minutes

Total Time: 50-55 minutes

Yield: 8 servings

Category: Breakfast, Casserole

3 Twists on This Classic

Vegetarian

Swap sausage for sautéed mushrooms and spinach. Add a pinch of smoked paprika for depth.

Spicy

Use hot sausage and jalapeños. Top with pepper jack cheese for extra kick.

Seasonal

Add diced apples and cinnamon in fall. Try berries and whipped cream in summer.

Which twist would you try first? Vote in the comments!

Serving Ideas & Pairings

Serve with fresh fruit or crispy hash browns. A dollop of sour cream adds richness.

Pair with orange juice for a classic touch. Or try a mimosa for brunch flair.

Which would you choose tonight?



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Keep It Fresh or Freeze It

This casserole stays good in the fridge for 3 days. Cover it tight with foil or plastic wrap. To reheat, pop a slice in the microwave for 1-2 minutes. Want to freeze it? Wrap the whole dish or slices in foil, then freezer bags. It keeps for 2 months. Thaw overnight in the fridge before reheating. *Fun fact: I once made a double batch for my grandkids'

sleepover—gone by morning!* Batch-cooking tip: Make two, bake one now, freeze one for later.

See also [Pistachio Fluff Salad](#)

Why this matters: Meal prep saves time on busy mornings. Freezing lets you enjoy comfort food anytime. Ever tried freezing breakfast casseroles? Share your tricks below!

Fix Common Flops

Is your casserole too dry? Try adding an extra egg or a splash of milk next time. If the top browns too fast, tent it with foil halfway through baking. Soggy bottom? Drain sausage grease well and let the dish rest before slicing. These tweaks make all the difference. My neighbor Linda swore hers was doomed—until she nailed the grease-draining step.

Why this matters: Small fixes turn kitchen fails into wins. Got a casserole disaster story? Tell us how you saved it!

Your Questions, Answered

Can I make this gluten-free? Yes! Swap all-purpose flour for a gluten-free blend. Add $\frac{1}{4}$ teaspoon xanthan gum if your mix lacks it.

How far ahead can I prep it? Assemble the night before. Cover and refrigerate. Bake as directed—add 5 extra minutes.

What cheese swaps work? Try Monterey Jack or Gouda. Skip mozzarella if you want sharper flavor.

Can I double the recipe? Absolutely. Use two dishes or a larger pan. Bake time may increase slightly.

What if I don't have maple syrup? Honey or brown sugar (1/3 cup) works. Adjust to taste.

Let's See Your Creations

Nothing beats sharing food joy. Whip up this casserole, then snap a pic! Tag **Savory Discovery on Pinterest** so I can cheer you on. Your twist might inspire others. Happy cooking!

—Elowen Thorn