

Breakfast Casserole by Lynn's Recipes



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A really delicious, easy to make casserole that is great for a brunch. We have it every Christmas morning, along with some other casseroles. This is also really good to make when you have overnight guests. You can make it the day before, refrigerate, and then bake in the morning.

- 8 eggs, slightly beaten
- 6 slices white bread, cubed
- 1 lb. browned breakfast sausage
- 2 cups milk
- 1 cup grated cheddar cheese
- 1 tsp. salt
- 1 tsp. pepper

Cube bread and place in a 9 x 13" baking dish that has been sprayed with cooking spray. Brown and drain the sausage. Whisk the eggs and then add the milk, cheese, salt, pepper, and sausage. Pour over the bread and make sure that the bread gets soaked with the mixture. You may have to even out the sausage and cheese on the top. Cover and refrigerate overnight or 12 hours. Bake in a preheated 350° oven for 40 minutes. Serve hot.

If you want to make this fat free or lower fat you could try to use a turkey sausage, skim milk, egg beaters, and a no fat cheese. I have never made it that way, but it would probably work.

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