

# Biscuits and Gravy Breakfast Casserole

Serves 8

A hearty breakfast for a holiday cr

Prep Time 20 min

Cook Time 20 min

Total Time 40 min

## Ingredients

1. 2 cans(16oz) large, flaky biscuits
2. 1 pound ground breakfast sausage
3. 4 Tablespoons flour
4. ½ teaspoon salt
5. ½ teaspoon black pepper
6. ½ teaspoon garlic powder
7. 3 cups milk
8. 2 Tablespoon melted butter (for brushing on top of finished product)

## Instructions

1. Preheat oven to 400° F. Open cans of biscuits and cut into quarters. Set aside.
2. Prepare a casserole dish with cooking spray. Either a 9 x 13 or 10 x 12 is recommended. You can use a smaller dish, but you might have some spillage in the oven. Layer half of the quarters in prepared pan.
3. Bake for 10 minutes.
4. Next, brown ground sausage over a medium/high heat until cook through. Reduce heat to medium.
5. In a small bowl mix together flour, salt, pepper and garlic powder. Sprinkle the cooked sausage with flour mixture. Stir flour mixture into sausage until completely absorbed.
6. Next, add in milk and stir to combine. Stir frequently until mixture comes to a simmer. Reduce heat to low and continue to simmer and stir until gravy has started to thicken, (about 5 mins).
7. Pour gravy over your bottom layer of cooked biscuits. Layer the remaining uncooked, biscuit pieces over the gravy. Bake for 15-20 minutes or until biscuits are golden brown. If you would like, brush Tablespoons of melted butter over the tops of the biscuits to give them an inviting shine.

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