

Overnight
12 *Breakfast Casseroles*
For Christmas Morning



12 Overnight Breakfast Casseroles for Christmas Morning

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Dear Cooking Enthusiast:

The holidays can often wreak havoc on our schedules, especially when company is staying at your house. So, planning for the in-between meals, like breakfast or brunch, can be a bit challenging. The best way to feed lots of people at once and still make the meal special is with delicious breakfast casseroles. Our latest eCookbook, *12 Overnight Breakfast Casseroles for Christmas Morning*, shows you how to spoil your family with tasty Christmas morning treats.

Let us help take a little bit of stress out of your day with this *12 Overnight Breakfast Casseroles for Christmas Morning eCookbook*. These casseroles can be made any time, but they're especially perfect for Christmas morning. All you have to do is prepare the dish the night before, throw it in the fridge, and bake it the next morning. It's super easy and great for planning ahead. This collection of overnight breakfast casseroles includes easy-to-follow recipes that everyone can enjoy, including hash brown casseroles, egg and cheese bakes, cinnamon roll casseroles and more!

For more delicious Christmas and casserole recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a wonderful and stress free holiday season!

Sincerely,

The Editors of RecipeLion

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Overnight Breakfast Casseroles for Christmas

Christmas Morning Breakfast Casserole



The perfect way to start Christmas is with a delicious breakfast. This casserole is so easy to make ahead that all you have to do is heat it up on Christmas morning for a warm, flavorful breakfast that the whole family will love. This is a traditional Christmas morning casserole with all of your favorite ingredients and a little surprise kick of spice. There is no better way to start Christmas than with this gem of a casserole.

Ingredients

- 16 slices white bread, with crusts removed
- 16 slices Canadian back bacon or ham
- 16 slices sharp Cheddar cheese
- 6 eggs
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon dry mustard
- 1/4 cup onion, minced
- 1/4 cup green pepper, finely chopped
- 1 to 2 teaspoons Worcestershire sauce
- 3 cups whole milk
- 1 dash Tabasco (red pepper sauce)
- 1/4 pound butter
- Special K or crushed Corn Flakes

Instructions

1. In a 9 x 13 inch buttered, glass baking dish, put 8 pieces of bread. Add pieces to cover dish entirely. Cover bread with slices of back bacon, sliced thin. Lay slices of cheese on top of bacon and then cover with slices of bread to make it like a sandwich.
2. In a bowl, beat eggs, salt, and pepper. To the egg mixture, add dry mustard, onion, green pepper, Worcestershire sauce, milk, and Tabasco. Pour over the sandwiches, cover, and let stand in fridge overnight.
3. In the morning, preheat oven to 350 degrees F. Melt butter and pour over the top. Cover with Special K or crushed Corn Flakes.
4. Bake, uncovered, for 1 hour. Let sit 10 minutes before serving.

Notes: Serve this with fresh, cut-up fruit and hot cinnamon rolls to really make it a special meal.

Christmas Morning Wife Saver

By: [Jo from Jo Cooks](#)



Christmas morning is chaotic, especially if you have the whole family visiting. So, the easiest way to start the day is with an overnight breakfast casserole! Christmas Morning Wife Saver is just what you need to make your Christmas morning perfect. This is a classic Christmas breakfast option that has all of your favorite breakfast components - eggs, bread, bacon or ham, and cereal. You'll fill everyone up with this hearty breakfast casserole recipe, so no one will be asking for food again until dinnertime. Keep your family happy with this total wife saver.

Ingredients

- 16 slices bread, remove crusts if preferred
- 16 slices of ham, turkey, bacon, or Canadian bacon
- 1 to 2 cups sharp Cheddar cheese, grated
- 6 large eggs
- ½ teaspoon ground black pepper
- ½ to 1 teaspoon dry mustard
- ¼ cup chives, chopped
- 2 teaspoon Worcestershire sauce
- 1 dash hot sauce
- 3 cups whole milk
- ½ cup butter, melted
- 1 cup corn flakes cereal

Instructions

1. Butter a 9x13 inch baking dish or spray with cooking oil.
2. Cut and fit 8 slices of bread to fit over entire bottom of dish. Cover bread with slices of ham and sharp cheddar cheese. Cut and fit remaining 8 slices of bread to completely cover ham and cheese.
3. Whisk eggs with black pepper in a bowl. Whisk dry mustard, chives, Worcestershire sauce, and hot sauce into eggs. Whisk in milk until egg mixture is smoothly combined. Pour egg mixture evenly over the casserole. Cover the dish and refrigerate overnight.
4. Preheat oven to 350 degrees F.
5. Pour melted butter evenly over the casserole and sprinkle corn flake crumbs over the top.
6. Bake in the preheated oven until set and lightly browned, about 1 hour. Let casserole stand for 10 minutes before serving.

Xmas Morning Breakfast Casserole



There's nothing like waking up, tossing a dish in the oven and voila! You get a delicious breakfast in no time. This Xmas Morning Overnight Breakfast Casserole is perfect to prepare ahead of time the night before a big holiday, especially if you're entertaining a big group the next morning. The tomatoes on top of this one make it taste fresh and slightly sweet. Your whole family will love this casserole and want it for years to come!

Ingredients

- 1 pound lean bulk sausage
- 6 slices white bread, cubed
- 2 tablespoons butter, melted
- 1 1/2 cups shredded cheese
- 5 eggs, beaten
- 2 cups half-and-half
- 1 teaspoon salt
- 1 teaspoon dry mustard
- 1 Roma tomato, sliced thin (optional)

Instructions

1. Brown sausage and drain excess fat. Toss bread cubes with melted butter and arrange in greased 9 x 13 inch baking pan.
2. Top evenly with sausage and cheese. Combine all remaining ingredients and mix well.
3. Pour over casserole dish (add tomato slices to top if desired) and chill overnight.
4. Bake at 350 degrees F for 40 to 50 minutes. Serve.



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Other Easy Overnight Breakfast Casseroles

Bisquick Breakfast Bake

By: [Teresa from Can't Stay Out of the Kitchen](#)



This classic breakfast casserole recipe is super easy to make and easily adaptable to fit your taste. Bisquick Breakfast Bake is a hash brown and egg casserole with sausage, onions, peppers, and cheese in a Bisquick batter. Bisquick makes everything better and easier, and this casserole is no exception. It's perfect for Christmas morning because it will keep everybody going all day long. The hearty casserole makes enough to feed a hungry crowd, and this can even be made a night in advance! Simply assemble the dish and bake in the morning when you wake up.

Serves: 12

Prep Time: 20 min

Cooking Time: 45 min

Ingredients

- 2 (16-ounce) packages bulk pork sausage
- 1 medium bell pepper, chopped (1 cup)
- 1 medium onion, chopped (½ cup)
- 3 cups frozen hash browns
- 3 cups shredded sharp Cheddar cheese
- 1 cup original Bisquick baking mix
- ¼ teaspoon pepper
- 4 eggs
- 2 cups milk
- 1 to 2 tablespoons. dried parsley, if desired

Instructions

1. Preheat oven to 350 degrees F.
2. Spray 9 x 13 inch glass baking dish with cooking spray.
3. Cook sausage, bell pepper, and onion in large skillet or Dutch oven over medium heat until sausage is cooked through.
4. Drain off grease. Stir together sausage mixture, hash brown potatoes and 1 ½ cups shredded Cheddar cheese. Pour into greased baking dish.
5. In a mixing bowl stir Bisquick mix, pepper, milk, eggs, and parsley or any other spices/herbs you like. Pour over top of casserole. If baking the next day, store in the fridge until morning.
6. Bake about 45 minutes or until knife inserted in center comes out clean.
7. Sprinkle 1 ½ cups cheese over top of casserole and heat through an additional 5 to 10 minutes.

Notes

You can easily spice this casserole up with herbs or seasonings that add more flavor or heat if you prefer.

Best Make Ahead Potato Breakfast Casserole

By: [Sarah Kennedy, RecipeLion Original Recipe](#)



This past holiday season, we experimented with many easy breakfast casserole recipes. But, there was one that stood out in simplicity and taste - that's the Best Make Ahead Potato Breakfast Casserole. Inspired by Betty Crocker and tweaked and tested to our personal tastes, you won't find a better make-ahead breakfast casserole - in our opinion! You can easily store this the night before to toss in the next morning, or bake right away.

Serves: 10

Ingredients

- ½ pound breakfast pork sausage
- 1 medium onion, chopped (½ cup)
- 1 tomato, chopped
- 1 (30-ounce) bag frozen shredded hash brown potatoes, thawed
- 2 cups shredded Cheddar cheese
- 8 large eggs
- 1 ¼ cup milk
- ½ cup egg substitute
- 1 (8-ounce) container sour cream
- 1 ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon paprika
- ¾ cup cornflakes
- 2 tablespoons butter or margarine, melted
- ¼ teaspoon dill
- 1 teaspoon ground mustard

Instructions

1. Spray 9 x 13 inch glass baking dish with cooking spray.
2. In a large skillet, cook pork sausage (adding onion and tomato half way through) over medium-high heat about 10 minutes, stirring occasionally, until fully cooked.
3. In large bowl, toss sausage mixture, potatoes and cheeses. Spoon into baking dish.
4. In another large bowl, beat eggs, egg substitute, milk, sour cream and all spices with a fork or wire whisk until well blended. Pour over potato mixture.
5. You can store this in the fridge covered overnight, or bake right away if desired. If baking the next day, make sure to make the cornflake mixture for topping on the day of (see below).
6. Preheat oven to 350 degrees F. Bake uncovered 35 minutes. Meanwhile, in small bowl, mix cornflake crumbs and melted butter.
7. Remove dish from oven long enough to sprinkle cornflakes over casserole. Bake another 10 to 15 minutes longer or until knife inserted in center comes out clean.

Hubby's Favorite Breakfast Bake

By: [Susan from Doughmesstic](#)



This recipe is hubby tested and approved. Hubby's Favorite Breakfast Bake is an easy casserole recipe that only takes 7 ingredients and very little effort to throw together. Chunks of sausage are sprinkled throughout this egg and hash browns casserole and covered in gooey cheese. Your man (and the rest of your family) will gobble up this hearty meal, and there will still be enough left over to feed a crowd. This dish is perfect for Christmas morning, or any time of year!

Ingredients

- 1 pound Johnsonville Mild Italian Sausage, cooked
- 1 yellow onion, chopped, sautéed in sausage grease
- 7 eggs
- ½ cup milk
- 1 (20-ounce) bag frozen Ore-Ida diced hash browns
- 1 (8-ounce) brick of mild Cheddar cheese, grated
- Salt and pepper, to taste

Instructions

1. If baking day of, preheat oven to 350 degrees F. Spray medium casserole dish (we used 9 x 13 inch) with non-stick spray. Set aside.
2. Prepare sausage and onions.
3. In a large mixing bowl, combine all ingredients, including sausage and onions. Pour into prepared casserole dish. Reserve roughly one cup of the cheese for topping. If you're making it the next day, refrigerate until morning.
4. Bake for 35 minutes. Remove from oven and top with reserved cheese. Return to oven for 8 minutes.
5. Allow casserole to rest for 15 to 20 minutes. Serve and enjoy!

Crescent Breakfast Casserole

By: [Amanda from Recipe Swagger](#)



This breakfast casserole recipe is like an easy-to-make, big, buttery breakfast sandwich. Crescent Breakfast Casserole is loaded with sausage, cheese and eggs, which are sandwiched between two layers of crescent rolls. It only takes about 20 minutes to bake, so this is the perfect easy breakfast casserole for a busy morning. You can easily prepare the ingredients for this casserole the night before and have it ready to pop in the oven in the morning.

Ingredients

- 1 pound roll pork sausage
- 2 cans refrigerated crescent rolls
- 4 eggs
- ¼ teaspoon salt
- Pinch of pepper
- 1 cup sharp Cheddar cheese, shredded
- 1 cup Jack cheese, shredded
- ½ cup butter, melted
- 2 tablespoons sesame seed

Instructions

1. If baking day of, preheat oven to 375 degrees F.
2. In a pan, cook pork until crumbled and no longer pink. Remove sausage from pan and drain on a plate with paper towels.
3. In a medium size bowl whisk eggs with salt and pepper. Add sausage into egg mixture.
4. Grease a 9 x 13 inch baking dish. Press one roll of crescents into bottom of dish pinching closed any cut seams. Pour sausage and egg mixture over crescent. If baking the next day, store in the fridge until morning.
5. Put in the oven for 10 minutes.
6. Remove from oven and sprinkle cheeses on top. Place second roll of crescents on top, again pinching closed any cut seams. Spread melted butter over the top crescents and sprinkle with sesame seeds.
7. Bake for 10 more minutes until golden brown.

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Overnight Farmer's Casserole

By: [Erin from Table for Seven](#)



This Overnight Farmer's Casserole is a little bit of everything. You could eat it for breakfast, brunch or dinner. For Christmas, this is especially great because you can eat it all day long – you don't have to make multiple meals! Made with ham, eggs and potatoes, this savory casserole recipe is always a crowd pleaser. Best of all, this awesome make-ahead casserole serves 12 people, so it's a great dish to make if you're going to be serving a large crowd. Try this yummy overnight bake and you're sure to come away impressed with the results!

Serves: 12

Cooking Time: 1 hour

Ingredients

- 6 cups shredded frozen hash browns
- 1 ½ shredded Cheddar cheese (or your preferred cheese)
- 2 cups diced ham
- ½ cup diced green onion (optional)
- 8 eggs, beaten
- 2 (12-ounce) cans evaporated milk
- Salt and pepper, to taste

Instructions

1. Spray or grease a 9 x 13 inch or 3-quart baking dish with nonstick cooking spray. Layer the bottom of the dish with hash browns. Sprinkle with cheese, ham, and onion.
2. In a mixing bowl, mix eggs, milk, salt, and pepper. Pour egg mixture over potato/cheese/ham mixture. Cover and refrigerate for 1 hour to overnight.
3. When ready, bake (uncovered) for 50 min to 1 hour or until center is set.

Southern Overnight Breakfast Bake

By: [Emily from Louisiana Bride](#)



This southern dish is everything you want in a breakfast casserole: easy, delicious and crowd pleasing. Southern Overnight Breakfast Bake is a delicious make-ahead breakfast casserole made with eggs, bread, sausage, cheese and more. Prepare it a night ahead of time and let it sit in the refrigerator overnight. Then, all you need to do is throw it in the oven in the morning and breakfast will be ready to serve in just 35 minutes!

Serves: 6

Chilling Time: 12 hours

Cooking Time: 35 min

Ingredients

- 8 eggs, slightly beaten
- 6 slices bread, cubed
- 1 pound sausage, cooked and crumbled
- 2 cups 2% milk
- 1 cup sharp Cheddar cheese, grated
- 1 teaspoon salt
- 1 teaspoon dry mustard (or 1 tablespoon prepared mustard)

Instructions

1. Mix eggs, bread, sausage, milk, cheese, salt, and mustard together.
2. Put in a 9 x 13 inch greased pan and refrigerate at least 12 hours.
3. Preheat to 350 degrees F and bake 35 minutes.

Sweet Breakfast Recipes

Holy Cow Cinnamon Roll Casserole

By: [Lindsay from Normal Cooking](#)



One bite of this Holy Cow Cinnamon Roll Casserole is enough to convince you that this is possibly the best breakfast recipe ever invented. Not only are the flavors beyond delicious, but this breakfast casserole recipe is also incredibly easy to prepare. Made using Pillsbury refrigerated cinnamon rolls, whipping cream and maple syrup, this luscious breakfast bake is pure perfection. You could even prepare this dish ahead of time and then pop it in the oven for the perfect weekend morning treat. Holy cow this casserole is good!

Ingredients

- 2 (12.4 ounce) cans Pillsbury® refrigerated cinnamon rolls with icing
- 4 eggs
- ½ cup heavy whipping cream
- 2 teaspoons ground cinnamon
- 2 teaspoons vanilla
- ½ cup chopped pecan (or more/less according to your preference)
- ¼ cup maple syrup

Instructions

1. Preheat oven to 375 degrees F. Spray a 9 x 13 inch (3-quart) glass baking dish with cooking spray.
2. Separate both cans of dough into 16 rolls; set icing aside. Cut each roll into 8 pieces, place pieces in dish.
3. In a medium bowl, beat eggs. Beat in cream, cinnamon, and vanilla until well blended; gently pour over roll pieces. Sprinkle with pecans; drizzle with syrup.
4. Bake 20 to 25 minutes or until golden brown. Cool 15 minutes.
5. Meanwhile, remove covers from icing; microwave 10 to 15 seconds or until thin enough to drizzle.
6. Drizzle icing over top. If desired, spoon syrup over individual servings.

Wife Saver Breakfast

By: [Stacie from Simply Stacie](#)



Overnight breakfast casserole recipes like this Wife Saver Breakfast are perfect for feeding a crowd, and you don't even have to wake up early! This sweet breakfast casserole is similar to a French toast casserole that's made with croissants, peaches, and more. The whole thing can be prepared the night before and refrigerated, so all you have to do when you wake up is pop it in the oven. It doesn't get much easier or more delicious. Plus, Wife Saver Breakfasts are classic for Christmas morning. Your family will be delighted by the peaches that are the star of this recipe.

Ingredients

- 6 croissants
- 3 eggs
- 1 cup milk
- 2 teaspoons vanilla
- ½ teaspoon salt
- ½ teaspoon nutmeg
- 1 big can unsweetened sliced peaches, drained
- ¼ cup brown sugar
- ¼ teaspoon cinnamon
- Maple syrup, to taste

Instructions

1. Grease a 9 × 13 inch pan. Break croissants into bite sized pieces and spread on the bottom of the pan.
2. In a medium size bowl, whisk together eggs, milk, vanilla, salt and nutmeg. Pour over top of croissants.
3. Layer the peaches on top. Sprinkle with brown sugar and cinnamon. Cover with foil and refrigerate overnight.
4. In the morning, preheat the oven to 350 degrees F. Bake for 30 minutes. Remove foil and bake an additional 10 minutes. Serve with maple syrup.

Goey Stuffed Cinnamon Roll Bake

By: [Jordan Sward, RecipeLion Original Recipe](#)



This recipe takes your average cinnamon roll casserole and adds a gooey cream cheese layer in the middle for one decadent breakfast that tastes like dessert! Goey Stuffed Cinnamon Roll Bake is a shortcut recipe that uses frozen cinnamon rolls, so preparing it couldn't be easier. Layers of cinnamon roll dough are stuffed with a sweet cream cheese layer, then sprinkled with a cinnamon and brown sugar crust on top. This breakfast casserole can even be made ahead of time!

Ingredients

- 8 frozen cinnamon rolls with icing (like Rhode's), thawed and risen according to package
 - 8 ounces cream cheese, softened
 - $\frac{3}{4}$ cup powdered sugar
 - 1 teaspoon vanilla
- For the Topping (optional):
- 2 tablespoons butter, melted
 - $\frac{1}{4}$ cup brown sugar
 - 1 teaspoon cinnamon

Instructions

1. Preheat oven to 350 degrees F.
2. Once cinnamon rolls have risen, spray an 8 x 8 inch pan with cooking spray. Arrange 4 cinnamon rolls in the pan and press them down a bit to mostly cover the bottom.
3. In a medium bowl, beat together the cream cheese, powdered sugar and vanilla until smooth. Spread the cream cheese mixture over top the cinnamon rolls.
4. Place 4 more cinnamon rolls on top the cream cheese mixture and lightly press down so they mostly reach to the edges of the pan.
5. If you'd like to use the optional brown sugar topping, combine butter, brown sugar and cinnamon in a small bowl. Sprinkle the mixture on top of the cinnamon rolls. If you plan to bake next day, refrigerate overnight after this step.
6. Bake for 20 to 25 minutes or until the top is nice and brown. Remove from the oven and let cool slightly. Pipe the icing over top, and cut into 4 large pieces or 8 small pieces.

Special Thanks



Can't Stay Out Of The Kitchen

Teresa's adventures sharing our family's favorite recipes and trying new recipes

LOUISIANA

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