

12 Overnight Breakfast
Casseroles for
Christmas
Morning



RECIPE  **LION**

Discover Your Inner Chef

12 Overnight Breakfast Casseroles for Christmas Morning

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Letter from the Editors

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. With our latest eCookbook, *12 Overnight Breakfast Casseroles for Christmas Morning*, you'll have plenty of make-ahead casserole options to spoil the family with.

Let us help take a little bit of stress out of your day with this *12 Overnight Breakfast Casseroles for Christmas Morning eCookbook*. One of the best things about these casseroles is they can be made anytime, but they're especially perfect for Christmas morning. All you have to do is whip up the ingredients the night before in a dish, toss in the fridge, and then the next morning just toss it in the oven. 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, baked French toast 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.

Cooking Time: 1 hr

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" 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 cheddar 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 morning, melt butter, pour over top. Cover with Special K or crushed Corn Flakes.
4. Bake, uncovered, 1 hour at 350 degrees F. 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.

Mary's Make Ahead Ham & Egg Casserole



If you're tired of searching through overnight breakfast casseroles for the best one, you're in luck! Mary's Make Ahead Ham and Egg Casserole is the best. Made with classic breakfast ingredients and plenty of cheese, the whole family will love this dish!

Ingredients

- 16 slices bread, crusts removed
- 16 slices Swiss cheese
- 16 slices ham
- 16 slices American cheese
- 8 eggs
- 1/2 teaspoon dry mustard
- 1/2 teaspoon onion salt
- 3 cups milk
- 2 cups corn flakes
- 1/4 cup melted butter

Instructions

1. Grease a 13 X 9 inch baking pan.
2. Blend eggs, milk, onion salt, and mustard.
3. Place 8 slices of bread into the bottom of the pan. Then 8 slices of the Swiss cheese, then 8 slices of ham, then American cheese. Repeat the layers again.

4. Pour egg mixture over all of it. Cover with foil and keep overnight in the refrigerator.
5. The next day, preheat oven to 350 degrees F.
6. Sprinkle the corn flakes over the casserole dish and drizzle the butter over it.
7. Bake for 1 hour.
8. Variation: Omit the corn flakes and butter but add seasoned bread cubes. Add mushrooms to it and vegetables slightly sautéed before adding.

Best Make Ahead Casserole

Prepare this simple and quick breakfast casserole the night before and you will have a delicious hearty meal waiting for you in the morning. This casserole has all your favorite breakfast standbys ham, eggs, cheese, toast and veggies.

Serves: 10

Ingredients

- 6 slices bread, cut in cubes
- 2 cups mild cheddar cheese, grated
- 1 cup cooked, cubed ham
- $\frac{1}{4}$ cup green pepper, finely chopped
- $\frac{1}{2}$ cup onion, finely chopped
- 6 eggs
- 3 cups milk

Instructions

1. Mix bread, cheese, ham, bell pepper, and onion; spread in a 13x9x2-inch baking dish, treated with nonstick spray.
2. Whisk eggs and milk, and pour over top.
3. Cover dish with foil and freeze. (Or make in the evening, refrigerate overnight and bake in the morning.)
4. To prepare for serving, thaw dish, and bake uncovered in a preheated 375 degree oven until eggs are set.

Notes

- Substitute 6 slices cooked, crumbled bacon for the ham.

Morning Glory Casserole



With Morning Glory Casserole to greet you when you wake up, there's no need for the snooze button. This breakfast casserole recipe is filling and delicious. Start your day off right!

Cooking Time: 1 hr

Ingredients

- 1 pound sausage, bacon or ham, cut in chunks
- 2 1/2 cups milk
- 6 eggs
- 6 slices of bread, cubed (cut crusts off)
- 1 cup cheddar cheese, grated
- 1 teaspoon salt
- 1 tablespoon dry mustard

Instructions

1. Brown sausage, drain and set aside.
2. Whip eggs with milk and add bread, cheese, salt, and dry mustard.
3. Butter large pan, pour in egg mixture, sprinkle top with sausage and cover for several hours in refrigerator. For best results, leave covered overnight.
4. Preheat oven to 325 degrees F.
5. Bake for 45 minutes, or until slightly brown. Do not over bake.

French Bread Breakfast Casserole

You can really dress up an ordinary breakfast casserole with some French bread! This French Bread Breakfast Casserole isn't your ordinary breakfast treat. It has onions and peppers to really punch up the flavor.

Serves: 6

Preparation Time: 15 min

Cooking Time: 1 hr 10 min

Ingredients

- 1 hot bulk sausage
- 1 medium onion, diced
- 1 medium green bell pepper, diced
- 2 1/2 potatoes, peeled and diced
- 2 tablespoons garlic, chopped
- 1 can (8-ounce) chopped green chilies
- 10 slices French bread
- butter, as needed
- seasoned salt to taste
- pepper to taste
- 7 eggs
- 3 cups milk
- 4 cups shredded cheese (cheddar or a mix of cheddar and jack)

Instructions

1. Brown the sausage, onion, potatoes, bell pepper, garlic in a pan. When the meat and potatoes are cooked, add the can of chilies.
2. Mix it all up. Add the seasoned salt and pepper to taste.
3. Spray a pan with Pam. Butter 5 slices of bread and lay butter-side-up in a pan. Layer all of the meat/potato mixture over the bread; layer half the cheese over the meat.
4. Cover with another layer of buttered bread. Top with the rest of the cheese.
5. Mix the eggs and milk together and pour over the top of everything. Cover and refrigerate overnight.

6. Pre-heat oven to 350 degrees F.
7. Uncover and bake for 1 hr to 1hr 15 minutes. Stick a knife in the middle. If it comes out clean, it's done. Serve with salsa or ketchup.

Xmas Morning Overnight 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 your entertaining a big group the next morning.

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 9x13-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 in preheated oven at 350 for 40-50 minutes. Serve.

Other Easy Overnight Breakfast Casseroles

Mama's Hash Brown Casserole

My mama makes one mean hash brown casserole recipe. This is a dish that is eaten at least once a week in my family because it is so melt-in-your-mouth good!

Serves: 10

Cooking Time: 40 min

Ingredients

- 1 pound bag hash browns
- 1 cup sour cream
- 1 cup shredded cheddar cheese
- 1 can cream of mushroom soup
- ¼ cup finely diced onion
- salt and pepper, to taste

Instructions

1. Pre-heat oven to 350 degrees F.
2. Mix all ingredients together in large bowl.
3. Bake in 9x13 inch pan at 350 degrees F for 30-40 minutes.

Notes

Top with paprika and parsley for color, if desired.

Make Ahead Meat & Veggie Breakfast Casserole

This is one of the best healthy recipes for overnight breakfast casseroles you'll find! Make Ahead Meat and Veggie Breakfast Casserole is the perfect solution for busy households; all you have to do in the morning is pop it in the oven for an hour and enjoy!

Ingredients

- 1 pound bulk sausage
- 10 cups fresh bread cubes
- 10 ounces chopped broccoli, thawed and drained
- 4 ounces mushroom, drained
- 8 ounces cheddar cheese, shredded
- 6 eggs, beaten
- 3 cups milk
- 1 cup Miracle Whip
- 2 tablespoons flour
- 1 tablespoon dry mustard
- 2 teaspoons dried basil
- 1 teaspoon salt

Instructions

1. Brown sausage; drain.
2. Add bread cubes, broccoli, mushrooms and cheese; mix lightly.
3. Spoon into 13 x 9 baking dish.
4. Pour combined eggs, milk, dressing, flour and seasonings over bread mixture; cover.
5. Refrigerate 1 hour or overnight.
6. When ready to serve, preheat oven to 375 degrees F.
7. Bake, uncovered for 1 hour.

Mini Make Ahead Breakfast Casseroles

Make up these perfect individual sized casserole recipes ahead of time for your family's enjoyment the next day. These Mini Make Ahead Breakfast Casseroles can be enjoyed with everyone all at once, or cooked up as needed.

Ingredients

- 4 ounces bulk pork sausage
- 6 large eggs
- 2 large egg whites
- 2 tablespoons water
- 1 tablespoon minced chives
- 1 cup low-fat (1% milk fat) milk
- 2 tablespoons all-purpose flour
- $\frac{1}{4}$ teaspoon white pepper or black pepper
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup shredded Swiss cheese (2 ounces)
- paprika to taste

Instructions

1. In a 10-inch nonstick skillet, cook the sausage over moderate heat until cooked through.
2. In a medium-size bowl, whisk together the eggs, egg whites, water, and chives. Pour over sausage in skillet.
3. Cook, gently scrambling the eggs with a wooden spoon, for 5 minutes or just until firm yet moist. Spoon into 4 lightly greased 10-ounce custard cups.
4. In a medium-size saucepan, whisk together the milk, flour, pepper, and salt. Cook over moderate heat, whisking constantly, until mixture starts to thicken.
5. Cook and whisk for 2 minutes more or until thickened. Stir in the Swiss cheese until melted. Spoon the cheese mixture over the eggs.
6. Cover and refrigerate for 8 to 24 hours.
7. Preheat oven to 350 degrees F.
8. Bake casseroles, covered, for 40 minutes or until heated through.
9. Sprinkle with paprika before serving. Makes 4 main-dish servings.

Cheese & Sausage Breakfast Casserole

Looking for easy breakfast casserole recipes, or maybe brunch recipes? This Cheese and Sausage Breakfast Casserole is amazingly simple, delicious and budget friendly too. Win win!

Serves: 8

Cooking Time: 50 min

Ingredients

- 8 white bread slices, cut into cubes
- 1 pound bulk pork sausage, crumbled and cooked
- 1 1/2 cups grated sharp cheddar
- 10 large eggs
- 2 cups milk (do not use low fat or nonfat)
- 2 teaspoons dry mustard
- 1 teaspoon salt
- pepper to taste

Instructions

1. Preheat oven to 350 degrees F.
2. Grease 9 x13-inch glass baking dish. Place bread in prepared dish. Top with sausage and cheese.
3. Beat together eggs and next three ingredients. Season with pepper. Pour over sausage mixture.
4. Bake casserole until puffed and center is set, about 50 minutes. Cut into squares.

Baked French Toast Recipes

Make Ahead Baked Eggnog French Toast



Looking for an amazing Christmas morning breakfast that can be made ahead of time, this one will have you hopping out of bed early for sure. This Make Ahead Baked Eggnog French Toast is the perfect way to start your day; next to opening gifts of course!

Ingredients

- 12 ounces loaf Italian or French bread
- 4 eggs
- 1 cup half & half
- 3 tablespoons sugar
- 1 teaspoon vanilla
- $\frac{1}{8}$ teaspoon ground nutmeg
- powdered sugar, to taste

Instructions

1. Cut bread crosswise into 16 slices. Grease large casserole dish (you might need two dishes). Place bread slices inside casserole dish.
2. In a large bowl, beat eggs with half & half, sugar, vanilla and nutmeg until blended.
3. Pour mixture over bread in pan, turning slices occasionally to coat both sides and until all mixture is absorbed.
4. You can refrigerate overnight or cook right away.
5. Preheat oven to 500 degrees F.
6. Bake 8-10 minutes on each side or until golden brown. Sprinkle with powdered sugar.

Best Baked Overnight French Toast

Prepare a casserole dish with all the ingredients for this overnight baked French toast recipe and simply bake in the morning for a delicious start to the day. This is an easy baked French toast to serve with syrup, fruit, cream or powdered sugar.

Serves: 6

Cooking Time: 14 min

Ingredients

- 1/4 cup butter, room temperature
- 12 3/4 inch slices French bread
- 6 eggs
- 1 1/2 cups milk
- 1/4 cup sugar
- 2 tablespoons maple syrup
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- Powdered sugar
-

Instructions

1. In large bowl beat eggs, milk, sugar, syrup, vanilla and salt to blend. Pour mixture over bread. Turn bread slices to coat. Cover with plastic and refrigerate overnight.
2. In the morning, preheat oven to 400 degrees F.
3. Spread butter over bottom of heavy large baking pan with 1 inch sides. Remove bread from egg mixture and arrange slices in pan.
4. Bake French bread 10 minutes. Turn bread over and continue baking until just golden, about 4 minutes longer.
5. Transfer cooked toast to plates and sprinkle with powdered sugar. Serve at once with warm maple syrup and chopped, toasted walnuts.

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Free eCookbook from www.RecipeLion.com

Included in this eCookbook

- 12 Overnight Breakfast Casseroles for Christmas Morning , including:
 - Xmas Morning Overnight Breakfast Casserole
 - Mary's Make Ahead Ham & Egg Casserole
 - Mama's Hash Brown Casserole
 - Make Ahead Baked Eggnog French Toast

and more!