

# Bacon Breakfast Casserole

A hearty Overnight Bacon Breakfast Casserole that is sure to please all your friends and family for brunch. This make ahead breakfast casserole recipe can be prepped all the night before, and contains the classic breakfast favorites - eggs, bacon, cheese and brioche.

**Prep Time** 10 minutes

**Cook Time** 45 minutes

**Total Time** 55 minutes

**Servings** 12

**Calories** 178kcal

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## Ingredients

- 12 slices (about 1-lb) brioche bread - cubed into 1-inch cubes
- 1/2 lbs bacon (use more bacon if you desire) - cut into 1-cm pieces
- 8 medium eggs
- 1 1/4 cup whole milk
- 1 cup grated cheddar cheese
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon salt
- 2 whole green onions (white and green parts) - sliced thinly, for topping

## Instructions

1. Grease a 9x13-inch pan. Evenly layer in the brioche bread cubes.
2. In a medium skillet, cook the bacon over medium heat, stirring occasionally, until it is cooked through. Remove from heat, including any rendered bacon fat, and allow to cool slightly.
3. As the bacon is cooking, in a large bowl, beat the eggs. Mix in the milk, cheese, pepper and salt. Mix in the bacon when it is done.
4. Carefully pour the egg mixture over the brioche bread cubes and give it a gentle stir so everything is evenly distributed. Gently press the cubes into the egg mixture as needed, so all the bread cubes are sitting in the liquid.
5. Cover and let sit for at least 30 minutes, but preferably let the casserole sit in the refrigerator overnight.
6. When you are ready to bake the casserole, preheat the oven to 350°F / 180°C. Bake the casserole in the middle oven rack for 45 - 55 minutes, until the middle of the casserole is set, and the top has browned. A toothpick inserted in the middle of the casserole should come out clean.
7. Remove the casserole from the oven and allow to cool slightly. Garnish with green onions and serve warm.

**Nutrition** Calories: 178kcal | Carbohydrates: 2g | Protein: 9g | Fat: 14g | Saturated Fat: 6g | Cholesterol: 135mg | Sodium: 337mg | Potassium: 120mg | Sugar: 1g | Vitamin A: 6.2% | Calcium: 11.4% | Iron: 3.6%