



Overnight Bacon Brunch Casserole

Jacob · 28/09/2024



Prep Time

8 hrs 10 mins

Difficult

Medium

Servings

9 hrs 20 mins

Description

A hearty overnight bacon breakfast casserole that is sure to please everyone for breakfast or 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.

Ingredients

- 12 slices brioche
- cut into 1-inch cubes - ½ pound bacon
- cut into 1/2-inch pieces
- or more to taste - ½ medium onion
- finely chopped - 1 green bell pepper
- diced (Optional) - 8 medium eggs
- or more to taste - 1 ¼ cups milk - 1 cup grated Cheddar cheese - 1 teaspoon mustard powder - ½ teaspoon ground black pepper - ½ teaspoon salt

Instructions

1. Grease a 9x13-inch pan. Layer brioche cubes evenly in the prepared pan. Cook the bacon in a skillet over medium heat
2. stirring occasionally
3. until it is cooked through
4. about 10 minutes. Remove from heat
5. including any rendered bacon fat
6. and allow to cool slightly
7. about 5 minutes. Heat a small amount of bacon fat in the same skillet over medium-high heat. Saute onion and bell pepper until soft
8. 5 to 7 minutes. Meanwhile
9. beat eggs in a large bowl. Mix milk
10. Cheddar cheese
11. mustard powder
12. pepper
13. and salt into the beaten eggs. Mix in bacon and onion-bell pepper mixture when done. 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
14. so all the bread cubes are sitting in the liquid. Cover and refrigerate for 8 hours
15. to overnight. Preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven on the middle rack until set
16. the top is browned
17. and a toothpick inserted into the center of the casserole comes out clean
18. 45 to 55 minutes. Remove from the oven and allow to cool slightly before serving
19. 5 to 10 minutes. Cook's Notes: Do not use skim milk in this. Let this sit for at least 30 minutes
20. but preferably
21. let sit overnight.