

# BISCUIT + GRAVY EGG CASSEROLE

Giffin Family



## Ingredients

- 8 count Grands biscuit dough
- 6 eggs
- 1 package peppered gravy mix (makes 2 cups)
- 1 lb sausage
- 1 cup shredded cheese
- 1/2 cup milk

## Instructions

1. Preheat oven to 350. Grease a 13x9 pan.
2. Brown the sausage in skill and drain.
3. Cut biscuit dough into 1inch pieces and line the bottom of the pan.
4. Layer cooked sausage over biscuit pieces.
5. Layer shredded cheese over sausage.
6. Whisk eggs and milk and pour over biscuit layer.
7. Make gravy according to instructions and pour over everything.
8. Bake 35-45 minutes, or until eggs and biscuits are cooked through.

\*You can make the night before and refrigerate. If you do, you will need to set it out 20 minutes before cooking, or add cooking time