

11 EASY

SOUTHERN RECIPES for Breakfast

FAVESOUTHERNRECIPES



11 Easy Southern Recipes for Breakfast

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11 Easy Southern Recipes for Breakfast

Letter from the Editor

Dear Southern Cooking Enthusiast,

Anyone will tell you that breakfast is the most important meal of the day. In order to have a great day, you need to start your morning with a flavorful and filling meal that will keep you satisfied until lunchtime. The best thing about breakfast is that it encompasses sweet and savory, casseroles and eggs, and so much more. Those who are looking to shake up their morning breakfast routine need look no further than this collection of *11 Easy Southern Recipes for Breakfast*.

This eCookbook, *11 Easy Southern Recipes for Breakfast*, offers you a variety of Southern breakfast recipes, so you will be able to find a recipe to make no matter what you are craving. This collection of Southern cooking recipes for breakfast includes breakfast casserole recipes, potato recipes, and sweet breakfast recipes. The best thing about these Southern breakfast recipes is that they are quick and easy, which makes them perfect for both weekday mornings and lazy weekend brunches. Even if you are not a morning person, you will be jumping out of bed in order to make the recipes included in this free, printable eCookbook.

For more delicious and easy Southern cooking recipes, be sure to visit FaveSouthernRecipes.com. While you're there, [subscribe to our free newsletter, *Everyday Southern Comfort*](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of FaveSouthernRecipes.com

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BREAKFAST CASSEROLE RECIPES

[BAKED FRENCH TOAST CASSEROLE](#)

BY FAVESOUTHERNRECIPES.COM TEST KITCHEN



Baked French Toast Casserole is sure to become your new go-to breakfast recipe to feed a crowd. This overnight French toast casserole is a great recipe to make for breakfast on special occasions and holidays. All of the prep for this recipe can be done the night before, which makes serving breakfast in the morning a breeze. You can also top the casserole with a bit of powdered sugar or maple syrup for an additional bit of sweetness.

Ingredients

- 1 loaf challah, French, or Italian bread
- 3 cups whole milk
- 8 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- pinch salt

For the topping:

- ¼ cup granulated sugar
- ¼ cup brown sugar
- ½ teaspoon ground cinnamon
- ¾ cup chopped pecans

Instructions

1. Begin by cutting the loaf of bread into slices and then 1-inch cubes. Place the cubes in a greased 9 x 13-inch baking dish.
2. Combine the eggs, milk, vanilla, cinnamon, and salt in a separate bowl. Pour over the bread cubes, making sure that all of the bread is evenly coated.
3. Cover and refrigerate for at least 8 hours or overnight.
4. After the casserole has been refrigerated for at least 8 hours, preheat the oven to 350 degrees F and make the topping.
5. For the topping: Combine the brown sugar, granulated sugar, cinnamon, and pecans. Sprinkle evenly over the casserole.
6. Bake for about 45 minutes, or until the top is golden brown and a knife inserted into the center of the casserole comes out clean. If the casserole browns too quickly, cover it with aluminum foil for the remainder of the cooking time. Serve hot with powdered sugar or maple syrup, if desired.



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COMFORTING BAKED CHEESE GRITS

BY [FAVESOUTHERNRECIPES.COM](https://www.favesouthernrecipes.com) TEST KITCHEN



Grits are one of the best Southern comfort foods that you will ever eat in your life. Now you can enjoy grits in the form of a casserole with this recipe for Comforting Baked Cheese Grits. This easy Southern recipe only requires a few simple ingredients, and everyone in your family will enjoy this twist on a Southern classic. To make this easy casserole recipe, grits are combined with milk on the stove. The grits are flavored with garlic and cheese, so you know that they have to be good.

Serves: 10

Ingredients

- 2 cups milk
- 1 cup white grits (not instant)
- 2 tablespoons flour
- 1 teaspoon salt
- 1 teaspoon very finely minced garlic
- ½ teaspoon fresh ground pepper
- 4 ounces Cheddar cheese, cut into small cubes
- 2 tablespoons butter
- 2 eggs, beaten
- 1 cup buttermilk
- 4 ounces white Cheddar cheese, grated

Instructions

1. Preheat the oven to 350 degrees F. Grease an 8 x 8-inch baking dish and set aside.
2. In a non-stick saucepan bring the milk to a boil, then whisk in the grits, flour, salt, garlic, and pepper. Continue to cook over low heat, whisking for 8 to 10 minutes until the mixture resembles soft mashed potatoes.
3. Remove the pan from the heat and stir in the Cheddar cubes and the butter, then quickly stir in the beaten eggs. Pour into the prepared baking dish and gently pour the buttermilk over the top. Sprinkle with the white Cheddar cheese and bake for about 30 to 35 minutes until it is lightly brown at the edges and the center is firm.

Notes

Either white Cheddar or regular Cheddar cheese is acceptable for this dish. Choose one or the other, or use a combination as we have here. Add more or less garlic according to your taste. If you do not have buttermilk, you may use whole milk for that step.

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ENGLISH MUFFIN EGG CASSEROLE

BY BLAIR FROM [THE SEASONED MOM](#)



This easy breakfast casserole is great for a holiday breakfast or for a brunch, but it also makes a great weeknight meal. English Muffin Egg Casserole takes the great flavors that you normally find in a breakfast sandwich and turns it into a tasty and easy breakfast casserole. This recipe uses bacon, but you can easily use sausage in its place. The great thing about this casserole is that you prepare it ahead of time and then let it sit in the refrigerator overnight. In the morning all you have to do is bake it!

Ingredients

- ½ pound bacon, chopped (bulk pork sausage would also work well)
- ¼ cup diced mushrooms
- ¼ cup diced onion
- 3 English muffins, cubed into 1-inch pieces
- 1 ½ cups grated Cheddar cheese
- 5 eggs
- 1 cup half-and-half
- ¼ cup milk
- salt and pepper, to taste

Instructions

1. Heat a large skillet over medium-high heat. Add bacon and cook for 5 to 7 minutes, or until almost done, stirring frequently. Add mushroom and onion and cook for an additional 5 to 7 minutes or until vegetables are tender and bacon is fully cooked. Drain.
2. Arrange the English muffins in a single layer in a small baking dish (an 8-inch square dish or similar size works well). Top with the bacon and vegetable mixture, and then sprinkle with cheese.
3. In a large bowl, whisk together eggs, half-and-half, milk, and a pinch of salt and pepper. Slowly pour the egg mixture into the baking dish. Cover and refrigerate for about 8 hours.
4. Prior to baking, remove casserole from refrigerator and allow to sit on the counter at room temperature for about 30 minutes.
5. Bake casserole, uncovered, at 350 degrees F for about 35 minutes or until eggs are completely set. After about 20 to 25 minutes of baking time, check the casserole. If the top is getting too brown, cover with aluminum foil for remainder of baking.



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LOADED OVERNIGHT BREAKFAST CASSEROLE

BY SI FROM [A BOUNTIFUL KITCHEN](#)



This recipe for Loaded Overnight Breakfast Casserole is bursting with amazing flavor. Because this easy breakfast casserole recipe can be prepared ahead of time, it is a great option for Christmas breakfast or Easter brunch. To make this Loaded Overnight Breakfast Casserole, stale croissants are combined with onions, fresh spinach, and cheese. The entire casserole is then doused in custard made from half-and-half and eggs. Letting the casserole sit overnight allows the croissants to soak up all of the luscious custard before baking.

Ingredients

- 4-6 large croissants (day-old are best)
- 1 pound sweet or spicy Italian sausage (you may use more if desired)
- 2 cups chopped onion
- 1-2 cups fresh spinach
- 2 cups grated Cheddar, Monterey Jack, Pepper Jack, mozzarella, or a combination
- 12 large eggs
- 1½ cups half-and-half
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1 teaspoon ground pepper
- chili sauce or salsa, optional

Instructions

1. Grease a 9 x 13-inch or other large casserole dish.
2. Tear the croissants into large chunks and lay close together in the pan. The rolls should cover the bottom of the pan.
3. Brown the sausage in a non-stick frying pan. Drain the grease and place the cooked sausage in a dish lined with paper towels to collect any extra grease. Press the paper towels around the sausage to squeeze out any remaining grease. Pour the meat on top of the croissants in the baking dish and distribute evenly.
4. Wipe out pan the meat was cooked in with a paper towel and place the pan back on the stove at medium-high heat. Cook the chopped onion for about 5 minutes or until softened. Add one tablespoon of oil or butter if needed. Add the spinach to the pan and cook just until the spinach is wilted. Pour cooked onions and spinach over top of sausage. Top with grated cheese.
5. Beat the eggs and half and half together in a blender or bowl. Add the dry mustard, salt, and pepper.

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6. Pour this mixture over the rolls in the pan. Cover with foil that has been greased (on side facing eggs) and store overnight in refrigerator.
7. The next morning, remove casserole from fridge, preheat the oven to 375 degrees F, and place rack in middle of oven.
8. Bake covered for 30 minutes. After 30 minutes, carefully remove the foil and bake until the top of the casserole is slightly puffed and the custard is set in the center, about 30 minutes more.
9. Let cool for about 10 minutes. Cut into 12 squares and serve immediately with chili sauce and or salsa.



BREAKFAST POTATO RECIPES

SKILLET TEXAS HASH

BY FAVESOUTHERNRECIPES.COM TEST KITCHEN



Some days it's nice to roll out of bed and know that breakfast is only minutes away. Skillet Texas Hash is the perfect breakfast potatoes recipe to make after you and your family have slept in and woken up hungry. Hunger will be a thing of the past after you eat this hash with cheese, bacon, and potatoes that only takes twenty minutes to cook. Top this tasty brunch dish with sour cream, green onions, and hot sauce for a filling meal.

Serves: 4

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Ingredients

- 4 cups O'Brien Style frozen hash brown cubes (see note)
- ½ cup water
- 1 tablespoon vegetable oil
- 4 strips bacon, chopped
- 2 cloves garlic, finely minced
- 1 teaspoon ground cumin
- 1 teaspoon salt
- ½ teaspoon cayenne pepper
- ¾ cup prepared salsa
- 1 cup grated Cheddar cheese
- sour cream and sprigs of fresh cilantro for garnish

Instructions

1. Preheat the broiler.
2. Place the potatoes in a microwaveable bowl with the water, cover tightly, and microwave on high for 3 minutes. Drain well.
3. Heat a large cast iron skillet over medium heat. Place bacon and oil into the skillet and cook until bacon is crisp, 4 to 5 minutes. Add the garlic and cumin and stir until fragrant. Add the potatoes, salt, and cayenne pepper and continue to cook and stir over high heat until the potatoes begin to crisp.
4. Stir in the salsa and then sprinkle cheese on top. Broil for 3 to 4 minutes until bubbly. Garnish with sour cream and cilantro before serving.



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Notes

- If you have cubed frozen potatoes without the O'Brien seasoning (onions, red and green pepper), you may want to add chopped onions and peppers along with the garlic, stirring until slightly cooked.
- For the salsa, we liked Chipotle flavored, but choose your favorite salsa and level of heat.



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SAUSAGE-POTATO HASH

BY LANA FROM [NEVER ENOUGH THYME](#)



Sausage-Potato Hash is the perfect breakfast potatoes recipe for when you want a hot breakfast on a busy morning. This quick and easy breakfast hash can be prepared in about 15 minutes and is packed with vegetables and protein. Slices of breakfast sausage are browned in a pan before vegetables and potatoes cook in the sausage's rendered fat. This potato hash is tasty and filling and would be excellent served up on a piece of toast or alongside your favorite eggs.

Ingredients

- 1 (16-ounce) package smoked sausage, sliced
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- ½ (32-ounce) package frozen Southern-style hash browns
- ½ teaspoon salt
- ½ teaspoon pepper

Instructions

1. Brown smoked sausage slices in a large nonstick skillet (about 5 minutes on each side).
2. Remove sausage slices from pan. Drain fat, reserving a tablespoon of drippings in skillet. Sauté onion and green pepper in reserved drippings 3 minutes or until crisp-tender.
3. Add hash browns and cook, stirring occasionally, 5 minutes or until brown. Stir in sausage, salt, and pepper; cook 2 minutes or until thoroughly heated.



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CRACKER BARREL HASH BROWN CASSEROLE COPYCAT

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



Cracker Barrel is famous across the country for their Southern comfort food. Why not save yourself a trip to the restaurant (not to mention save some money as well!) with this Cracker Barrel Hash Brown Casserole Copycat? This easy hash brown casserole is creamy, cheesy, and easy as pie. You can serve this hash brown casserole as a side dish for dinner or even as a breakfast dish. The great thing about making homemade hash brown potato casserole is that you can add whatever vegetables and spices you'd like.

Serves: 12

Cooking Time: 50 minutes

Ingredients

- 2 pounds frozen hash browns
- 1 (10.25-ounce) can cream of chicken soup
- 2 cups sour cream
- ½ cup melted butter
- ½ cup finely diced onion
- ½ cup finely diced red bell pepper (optional)
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 cups shredded Cheddar cheese, divided

Instructions

1. Preheat oven to 350 degrees F. Spray a large, 4-quart, baking dish with cooking spray (see note).
2. In a large bowl, combine hash browns with soup, sour cream, butter, onion, and red pepper. Season with salt and pepper and stir in 1 cup of the shredded cheese until well mixed.
3. Spoon into prepared baking dish and bake for 45 minutes. Sprinkle with the remaining 1 cup of cheese and continue to bake another 10 minutes until cheese is melted and lightly browned on top.

Notes

This makes a large quantity and is best if baked in a dish larger than a standard 9 x 13-inch dish. If you only have a 9 x 13-inch dish, the finished casserole will be thicker and will need at least 10 more minutes to bake before adding the final cheese.



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SWEET BREAKFAST RECIPES

CINNAMON ROLL MONKEY BREAD

BY PAULA FROM [CALL ME PMC](#)



You can easily make this Cinnamon Roll Monkey Bread for a weekday or weekend breakfast, but it would also make a great breakfast on Thanksgiving or Christmas. An added bonus of this recipe is that it only calls for five ingredients. To make this cinnamon roll recipe, simply stuff store-bought crescent rolls with cinnamon chips. The crescents are then cut into pieces and dipped into butter and cinnamon sugar. The best thing about this monkey bread recipe is that your slow cooker does all of the work for you.

Ingredients

- 2 cans crescent rolls
- ½ cup cinnamon chips
- 4 tablespoons butter, melted
- ½ cup white sugar
- 1 teaspoon ground cinnamon

Instructions

1. Spray slow cooker with non-stick spray and heat on HIGH while you're prepping the ingredients.
2. Combine sugar and ground cinnamon.
3. Unroll the crescent rolls and sprinkle cinnamon chips over the dough. Roll dough starting with long side. Pinch edges and ends to seal.
4. Using a serrated knife, cut the dough in center and then cut each of those sections in the center, continuing until you have 1-inch even slices.
5. Dip each piece of dough in butter then in sugar cinnamon mixture. Place the dough pieces in the slow cooker evenly. Try not to have them bunched up in the middle. The rolls on the bottom and sides will cook faster. After making one layer on bottom, try to stack around edge of slow cooker, leaving center open.
6. Pour any remaining butter and sugar mixture on top of the rolls.
7. Turn the slow cooker to LOW and cook for 2 hours. Start checking them at 1½ hours. You may need to rotate some of them from the edge to the center using tongs or a fork.

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MAGICAL LEMON BLUEBERRY MUFFINS

BY JEN FROM [BAKED BY AN INTROVERT](#)



If you love a sweet treat for breakfast, try Magical Lemon Blueberry Muffins. These delicious cups of fruity goodness are sure to start any day off right, and the best part is that they're super easy to make. You'll love the crumbly top that brings this easy blueberry muffins recipe to the next level. Don't forget about that hint of citrus. It's just what you need in the morning to get you where you're going.

Ingredients

- 2 cups all-purpose flour
- ¼ teaspoon salt
- ½ teaspoon baking soda
- ½ cup unsalted butter, room temperature
- ¾ cup sugar
- 2 large eggs, lightly beaten
- 1 cup plain Greek yogurt
- 1 tablespoon lemon juice
- 1 tablespoon lemon zest
- 1 teaspoon vanilla extract
- 1 cup fresh blueberries

For the topping:

- ⅓ cup packed light brown sugar
- ⅔ cup all-purpose flour
- ¼ cup unsalted butter, melted
- 1 tablespoon lemon zest

Instructions

1. Preheat the oven to 400 degrees F. Line a 12 cup muffin tin with paper liners.
2. In a large bowl, combine the flour, salt, and baking soda. Stir with a whisk. Make a well in the center. Set aside.
3. In a separate medium size mixing bowl, beat the butter and sugar together until light and fluffy. Beat in the eggs, one at a time, mixing well after each addition. Mix in the yogurt, lemon juice, lemon zest, and vanilla until well blended. Pour into the well in the center of

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the flour mixture. Fold together just until moistened. Stir in the blueberries. Distribute the batter equally among the prepared muffin cups. The cups will be full of batter, but that is okay. It won't spill over. If you believe you have too much batter you can fill a second muffin pan.

4. In a medium size bowl, stir the brown sugar, flour, butter, and lemon zest together with a fork. The mixture should be coarse and lumpy. Place equal amounts of topping over each batter-filled cup, pressing it into the batter. Bake for 18 to 20 minutes or until a toothpick inserted into the center comes out clean.
5. Immediately remove the muffins from the pan and place them on a wire rack to cool completely.



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NO-YEAST CINNAMON ROLLS

BY KELLI FROM [KELLI'S KITCHEN](#)



The great thing about this recipe for No-Yeast Cinnamon Rolls is that you don't have to wait for the dough to rise. This grandma-approved cinnamon roll recipe makes for a deliciously sweet breakfast. The dough comes together quickly and then can be rolled out and slathered with butter, cinnamon, and sugar. This recipe is sure to become a family favorite on holidays and special occasions. Make these No-Yeast Cinnamon Rolls the next time you are craving a sweet treat in the morning.

Ingredients

- 6 ¼ cups all-purpose flour
- 2 ½ teaspoons salt
- 1 cup shortening
- 2 ¼ cups cold water
- 2 cups (4 sticks) butter, softened
- 1 ½ cups sugar
- 5 tablespoons plus 1 teaspoon cinnamon

Instructions

1. In a large bowl, combine the flour and salt. Cut in the shortening until pieces are no larger than pea size. Stir in the water.
2. Dump the dough onto a floured surface and separate into 4 equal pieces. Roll each piece into a 13 x 12-inch rectangle. Slather 1 stick of softened butter on top of each rectangle; sprinkle ¼ cup plus 2 teaspoons sugar on top of the butter and then top with 1 tablespoon plus 1 teaspoon cinnamon.
3. Roll up each rectangle into a 13-inch long roll. Close the ends by pinching the dough together. Place in a 9 x 13-inch pan with the seam side down. Repeat for the next 3 rectangles.
4. Bake at 375 degrees F for 40 minutes. During the baking it will seem like all of the butter has melted out of the rolls, but this is important so that the rolls “fry” in the butter.
5. When finished baking, carefully remove the rolls from the pan and allow to cool on a large cutting board. When cool, slice. Each roll makes 4 large rolls or 8 small rolls.



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SOUTHERN PRALINE ROLLS

BY MARY FROM [CHATTAVORE](#)



This recipe for Southern Praline Rolls is the perfect reason to get out of bed in the morning. These Southern pecan praline rolls are extremely sweet, making them a great indulgence for breakfast. The rolls are so satisfyingly sweet that they would even make a great dessert. The great thing about this sweet rolls recipe is that you can make it ahead of time and bake the rolls when you are ready. Even though this recipe for Southern Praline Rolls is made with the simplest ingredients, it is sure to become one of the most treasured recipes in your recipe box.

Preparation Time: 1 hour 15 minutes

Cooking Time: 25 minutes

Ingredients

- 2 ¼ teaspoons (1 packet) instant yeast
- ¼ cup warm water
- 2 ¼ to 2 ½ cups all-purpose flour, plus more for sprinkling on work surface
- 2 tablespoons granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 sticks (1 cup) unsalted butter, divided (cube ⅔ cup and melt the rest)
- 1 egg
- ⅓ cup milk, scalded then cooled to room temperature
- 1 firmly packed cup brown sugar
- 1 cup chopped pecans, toasted

Instructions

1. Stir the yeast into the water. While the yeast blooms, stir 2 ¼ cups flour, granulated sugar, baking powder, and salt together in a large mixing bowl. Use a pastry blender or your fingertips to cut ⅓ cup of the cubed butter into the flour mixture. Stir in the milk, egg, and the yeast/water mixture. If the dough is too soft, add up to ¼ cup more flour to make a workable dough.
2. Stir ½ cup of the brown sugar with the remaining ⅓ cup of cubed butter until smooth. Roll the dough into an approximately 15 x 10-inch rectangle on a floured surface. Spread the brown sugar and butter mixture over the dough and sprinkle with ½ cup of the pecans. Roll up starting with the long edge and use a serrated knife to carefully cut into 16 rolls. Arrange the rolls in a 9 x 13-inch pan.

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3. Sprinkle the remaining brown sugar over the rolls, then sprinkle with the remaining pecans. Drizzle the melted butter over the top. Cover with a kitchen towel or plastic wrap and allow to rise for about 45 minutes. Bake at 425 degrees F for 12 to 15 minutes. Serve warm or at room temperature.



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THANK YOU

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

[Blair from The Seasoned Mom](#)

[Si from A Bountiful Kitchen](#)

[Lana from Never Enough Thyme](#)

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