

14 Perfectly Delicious

Christmas

Recipes for Breakfast



14 Perfectly Delicious Christmas Recipes for Breakfast

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14 Perfectly Delicious Christmas Recipes for Breakfast

LETTER FROM THE EDITOR

Dear Casserole Cookers,

Christmas morning is a happy occasion filled with presents and good cheer. Some people wait all year for this day. For such a special holiday, you can't just eat any old thing for breakfast. AllFreeCasseroleRecipes.com has gathered breakfast recipes that are great for Christmas morning in this free eCookbook, *14 Perfectly Delicious Christmas Recipes for Breakfast*. There are sweet breakfasts, strata recipes, and savory breakfast casseroles. Many can be made the night before, so you don't have to slave away in the kitchen on Christmas morning.

This eCookbook is filled with 14 delicious breakfast casseroles. If you're in the mood for something sweet, you'll love Caramel Apple Cinnamon Rolls and French Toast Casserole with Praline Topping. We have strata recipes, too, with berries, ham, or sausage. Other savory breakfasts include more substantial dishes. Holiday Breakfast Casserole and Grandmother's Egg Soufflé are packed with sausage and will fill you with energy that lasts all day long. Whatever you have a taste for, you will be able to find it in this eCookbook, *14 Perfectly Delicious Christmas Recipes for Breakfast*.

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, [subscribe to AllFreeCasseroleRecipes' free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

The Editors of AllFreeCasseroleRecipes.com

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SWEET RECIPES FOR A GOOD CHRISTMAS BREAKFAST

CARAMEL APPLE CINNAMON ROLLS

BY: MICHELLE FROM THE DOMESTIC MAMA AND THE VILLAGE COOK

It doesn't get any better than warm, gooey, cinnamon rolls on Christmas morning. Caramel Apple Cinnamon Rolls are an easy cinnamon rolls recipe that you will want to use over and over again. A boxed mix for the dough makes this recipe easier, but use real apples and raisins to make it extraordinary. They are perfect for Christmas, as well as any fall or winter day.



Ingredients:

- 1 Hot Roll Mix
- 1 apple, diced
- 2 teaspoon brown sugar
- 2 teaspoon cinnamon
- raisins, handful
- ½ tub caramel

Directions:

1. Make dough according to directions on box.
2. Sauté raisins in 1 tablespoon of butter.
3. For the filling, mix together the apple, brown sugar, cinnamon, and raisins.
4. Spread the caramel onto the dough.
5. Add the apple and raisin mixture.
6. Roll dough the long way.
7. Slice dough into 12 rolls and let rise for 30 minutes.
8. Bake for 20 minutes.
9. Top with additional caramel and cinnamon.

FRENCH TOAST CASSEROLE WITH PRALINE TOPPING

BY: STEPHANIE HANN FROM THE COOKIN' COWGIRL

French Toast Casserole with Praline Topping is a sweet, warm, and nutty dish that is easy to make. All you have to do is cut up some bread, dip it in an egg mixture, put it into a casserole dish, and bake it in the oven. This makes a great Christmas breakfast casserole because it is sweet and flavorful, not to mention it will smell heavenly.



Ingredients:

French Toast Casserole

- 1 loaf bread, cut into 1 ½ in cubes
- 3 large eggs
- 2/3 cup fat-free half and half
- 1/3 cup milk
- 1 tablespoon sugar
- ½ teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- Pinch of salt
- Maple sugar and powdered sugar for topping (optional)

Praline Topping

- 2 ½ tablespoon butter, softened
- ½ cup light brown sugar
- ½ cup pecans, chopped
- 1 tablespoon 100% pure maple syrup
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Directions:

1. Spray 8x8 inch dish with cooking spray and set side.
2. Mix eggs, half and half, milk, sugar, vanilla, cinnamon, nutmeg, and salt in a bowl with a whisk until combined.
3. Dip each piece of bread in the egg mixture and place in baking dish.
4. Pour remaining egg mixture over bread, cover with foil, and refrigerate overnight.
5. The next day, preheat oven to 350 degrees F.
6. To make praline, combine butter, light brown sugar, pecans, maple syrup, cinnamon, and nutmeg in a medium bowl and mix well (note: do not melt butter; use a fork to smash it with other ingredients).
7. Spread praline over French toast and bake for 30 to 35 minutes. Top with powdered sugar.

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MOM'S FAVORITE GRAHAM NUT PUDDING

BY: [HANNAH CORDES FROM BLUE KALE ROAD](#)

Delight your mother by putting Mom's Favorite Graham Nut Pudding on your Mother's Day brunch menu. Make this recipe with graham nuts or Grape-Nuts cereal. This pudding has a delicious custard-like consistency with the graham nuts forming a crust at the bottom. Everyone at the table will love this sweet treat.



Ingredients:

- ½ cup homemade graham nuts or Grape-Nuts cereal
- 4 cups whole milk
- ¾ cup sugar
- ¼ teaspoon salt
- ½ teaspoon nutmeg
- 1 teaspoon cinnamon (optional)
- 4 eggs, lightly beaten
- 2 teaspoons vanilla

Serves: 8

Cooking Time:
75 minutes

Directions:

1. Preheat oven to 350 degrees F.
2. Butter a 1 ½ quart casserole dish and place in a roasting pan. Have boiling water ready to pour in pan.
3. In a large mixing bowl, stir together graham nuts, milk, sugar, salt, nutmeg, cinnamon, eggs, and vanilla. Pour into the prepared casserole dish. Pour boiling water in the roasting pan until it reaches halfway up the casserole dish.
4. Bake for 75 minutes. The pudding will be set even though it jiggles a little. Remove casserole dish from roasting pan to cool.

SWEET CINNAMON BUN PIE

BY: [AVERIE SUNSHINE FROM AVERIE COOKS](#)

Did you ever think cinnamon buns and pie could be in the same dessert? Well they are in Sweet Cinnamon Bun Pie. This cinnamon rolls recipe has a layer of cinnamon buns, cream cheese, and Streusel. Don't worry; you don't need to make everything from scratch. That would take way too long and you're going to want to enjoy these as soon as you can.



Serves: 8-12

Cooking Time:
28-32 minutes

Ingredients:

- 8-count package refrigerated cinnamon rolls
- 8-ounce package cream cheese, softened
- ½ cup butter, softened
- 1 cup sugar
- 1 teaspoon vanilla extract

Cinnamon Streusel Topping

- 1/3 cup all-purpose flour
- 1/3 cup old-fashioned rolled oats
- 2 tablespoons brown sugar
- 1 teaspoon cinnamon
- Pinch of salt (optional)
- 2 tablespoons butter, melted
- ½ teaspoon vanilla extract

Notes:

- Let cool before slicing.
- Use a deep enough baking pan so the cinnamon rolls have enough room to rise.

Directions:

1. Preheat oven to 350 degrees F. Line a 8x8 or 9x9 inch pan with aluminum foil and spray it with cooking spray. Place the cinnamon rolls in the pan, distributing them evenly (there will be gaps).
2. In a large mixing bowl, cream together the cream cheese and butter until smooth and fluffy, about 2 minutes. Add the sugar and vanilla and blend until mixture is smooth. Pour the mixture over the cinnamon rolls and spread evenly over the entire pan.
3. For the Streusel topping, combine flour, oats, sugar, cinnamon, and salt in a bowl and stir with a spoon until combined. Add the melted butter and vanilla, tossing it with a spoon until pea to almond-sized dark oat clusters form. Sprinkle the streusel in an even layer over the top of the cream cheese layer.
4. Bake for 28 to 32 minutes, or until edges begin to brown very slightly. Take care not to over bake because these are best when gooey.

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OVERNIGHT PULL-APART CINNAMON LOAF

BY: [MAGGIE FROM VITTLES AND BITS](#)

Overnight Pull-Apart Cinnamon Loaf is an easy breakfast casserole that also can be made if you're looking for simple dessert recipes. Prep the dough and let it sit overnight. The next day, you'll have a sticky, sweet bread to enjoy!



Serves: 8-10

Cooking Time:
30 minutes

Ingredients:

Dough

- ¾ cup milk
- 1 package active dry yeast
- ¼ cup butter, melted
- 2 tablespoons granulated sugar
- 1 egg lightly beaten
- ½ teaspoon salt
- 2 ½ cups all-purpose flour
- ½ cup whole wheat flour

Filling

- ¼ cup butter, melted
- ¾ cup granulated sugar
- 2 teaspoons ground cinnamon

Glaze

- ½ cup powdered sugar
- ½ teaspoon vanilla
- 2 tablespoons milk

Directions:

1. Make dough: in a microwave-safe measuring cup, heat the milk until just warm (105 to 115 degrees F). Pour into large bowl of a stand mixer, then add the yeast. Stir until yeast is dissolved. Let stand 5 minutes or until foamy.
2. In a small bowl, combine flours and set aside. With a mixer, beat ½ cup melted butter, 2 tablespoons sugar, egg, and salt into the yeast mixture until combined. Add half of the flour (1 ½ cups), then beat on low for 30 seconds, scraping bowl as needed. Increase speed to medium and beat for 3 more minutes. Stir in remaining flour.
3. Shape into a ball (dough will not be smooth). Transfer dough to an oiled bowl, and cover top of dough with a little more oil. Cover and refrigerate overnight, or up to 2 days (To make right away, cover and set in a warm place to rise for 45 to 60 minutes or until nearly double).
4. Grease a 9x5x3 inch loaf pan. Remove dough from the refrigerator. On a lightly floured surface roll dough to 20x12 inch rectangle. Brush surface of dough with ¼ cup melted butter, then sprinkle with the mixture of sugar and cinnamon.
5. Cut the dough in five equal strips. Stack strips on top of each other, then cut the stack into 6 pieces. Turn stacks on their side (cut sides up). Loosely stagger pieces in pan, diagonally.
6. Coat top with leftover butter and cinnamon. Let rise in a warm place for 30 to 45 minutes.
7. Preheat oven to 350 degrees F. Bake loaf for 30 minutes, or until golden brown.
8. To make glaze: In a small bowl, stir together powdered sugar, vanilla, and enough milk to make a glaze of drizzling consistency. Pour glaze over top of loaf.

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EGGNOG COFFEE CAKE

BY: TINA BUTLER FROM MOMMY'S KITCHEN

If you enjoy eggnog, you want to make the most out of it during the holiday season. In addition to drinking it, make recipes with eggnog. Eggnog Coffee Cake uses one cup of eggnog for its sweetness and flavor. It also has a nutmeg and cinnamon streusel topping as well as an eggnog glaze, which is delicious. You can never have too much eggnog, right?



Ingredients:

Coffee Cake

- 1 cup granulated sugar
- ½ cup butter, softened
- 1 cup eggnog
- 1 8-ounce container sour cream
- 1 teaspoon rum or butter extract
- 2 eggs
- 2 ½ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

Streusel Topping

- 1/3 cup granulated sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon butter, softened
- ¼ teaspoon ground nutmeg
- ¼ teaspoon cinnamon

Eggnog Glaze

- 1 cup powdered sugar
- 3 to 4 tablespoons eggnog

Directions:

1. Grease bottom of 13x9 inch pan with shortening.
2. In small bowl, mix Streusel topping ingredients with fork until crumbly; set aside.
3. In large bowl, beat sugar and butter with electric mixer on medium speed, or mix with spoon. Beat in eggnog, sour cream, rum, and eggs until blended. Stir in flour, baking powder, baking soda, and salt. Spread in pan.
4. Sprinkle streusel topping over batter. Cover and refrigerate for at least 8 hours.
5. Preheat oven to 350 degrees F. Bake uncovered, 35-40 minutes or until toothpick inserted in center comes out clean. Cool 20 minutes and then drizzle with eggnog glaze.
6. To prepare glaze: In a small bowl, mix powdered sugar and eggnog until smooth and thin enough to drizzle.

CHRISTMAS STRATA RECIPES

VERY BERRY STRATA

BY: GEORGIA JOHNSON FROM THE COMFORT OF COOKING

Very Berry Strata is sure to put a smile on your face. This breakfast casserole recipe is a cross between a quiche and a French toast casserole. The bread absorbs all of the egg mixture and really complements the sweet berries. This recipe is perfect for a celebration brunch.



Ingredients:

- 2 tablespoons butter
- 3 tablespoons honey
- 4 large eggs
- ½ cup ricotta
- 3 tablespoons sugar
- 1 cup milk
- ¼ cup orange juice
- 4 slices of bread, torn into 1-inch pieces
- 1 10-ounce bag frozen mixed berries, thawed and drained

Serves: 4

Cooking Time:
40 minutes

Directions:

1. Add butter to a small bowl and microwave until melted, watching carefully. Add honey and stir to combine.
2. Meanwhile, in a large bowl, combine eggs, ricotta, and sugar. Mix to combine and beat the eggs. Add milk, orange juice, butter and honey mixture, and bread. Stir to combine. Gently fold in berries.
3. Place the ingredients in a 10 inch round baking dish (2 quarts). Cover with plastic wrap and place in the refrigerator for at least 2 hours and up to 12 hours.
4. Preheat the oven to 350 degrees F. Bake until golden on top and baked through, about 40 minutes. Let stand for 5 minutes before serving.

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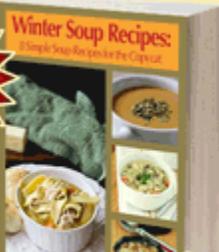
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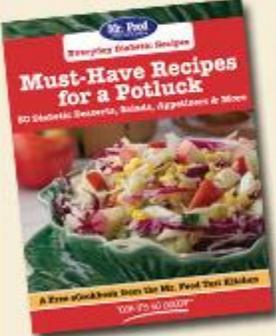
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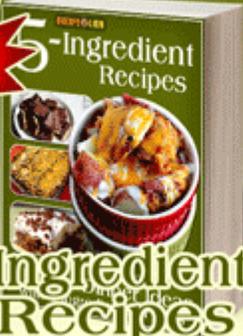


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AUNT CINDY'S CHRISTMAS STRATA

BY: STEPHANIE CLARK FROM STEPH'S BITE BY BITE

Almost every family has holiday traditions, especially when it comes to food. Even though you don't know Aunt Cindy, you should try Aunt Cindy's Christmas Strata. This is a breakfast egg strata perfect for Christmas morning. Made with sausage, croutons, and cheese, this meal comes out of the oven bubbly and cheesy. Once you have a bite, you'll be thanking Aunt Cindy.



Ingredients:

- 2 boxes restaurant-style croutons
- 1 16-ounce tube breakfast sausage, fully cooked
- 6 eggs
- 2 ¼ cups milk
- 1 teaspoon dry mustard
- 1 teaspoon black pepper
- 1 can cream of mushroom soup
- ¼ cup milk
- 2 cups shredded cheese

Directions:

1. Preheat oven to 350 degrees F.
2. Place croutons in a 13x9 inch pan, forming the bottom layer for the casserole. Layer cooked sausage over croutons.
3. In a medium bowl, beat eggs and 2 ¼ cups milk until combined. Add dry mustard and black pepper to egg mixture. Pour egg mixture over sausage and crouton layers.
4. In a small bowl, combine cream of mushroom soup and ¼ cup milk. Whisk together until smooth. Mixture will be thick, but spread it as best you can over the casserole layers. Top with cheese.
5. Bake for 1 hour, or until hot, bubbly, and center is fully cooked.

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SAVORY HAM AND SWISS FRITTATA

BY: [KAREN PETERSEN FROM 365 DAYS OF SLOW COOKING](#)

Wake up to the smell of Savory Ham and Swiss Frittata. This slow cooker casserole is very simple to prepare and only takes two hours to fully cook. The classic combination of ham and Swiss works perfectly as a breakfast casserole. Plus, the tiny crunchy bacon bits add an extra smokiness as well as texture. You'll be sure to reach for a second helping of this delicious breakfast casserole.



Ingredients:

- 6 eggs, lightly beaten
- 2 garlic cloves, minced
- 2 or 3 mushrooms, sliced
- $\frac{3}{4}$ cup shredded Swiss cheese, divided
- $\frac{3}{4}$ to 1 cup cubed ham
- 1 small tomato, diced
- Salt and pepper, to taste
- Bacon bits (optional)
- Salsa (optional)

Serves: 6

Cooking Time:
90 minutes to 2 hours

Directions:

1. In an oven-safe dish that fits in a large slow cooker, combine the eggs, garlic, mushrooms, $\frac{1}{2}$ cup of Swiss, ham, and tomato. Add salt and pepper to taste. Stir until combines.
2. Sprinkle the rest of the Swiss cheese on top. Sprinkle with bacon bits if desired.
3. Place dish inside slow cooker. Cover and cook on high for 90 minutes to 2 hours.
4. Slice and serve with salsa.

SLOW COOKER SAUSAGE AND WAFFLE STRATA

BY: [KAREN PETERSEN FROM 365 DAYS OF SLOW COOKING](#)

Sausage and Waffle Strata combines all of your favorite breakfast flavors into one delicious slow cooker casserole. Waffles take the place of regular pieces of bread in this strata recipe, adding a slight sweetness. The waffles work best in this strata if they're toasted beforehand. Just prepare this meal a few hours before you want to eat and it will be ready whenever you are.



Ingredients:

- ½ pound breakfast sausage, browned and drained
- 4 frozen waffles, toasted (or homemade waffles)
- 1 cup shredded Colby cheese
- 6 ounces evaporated milk
- 4 ounces cream cheese
- 3 eggs
- ½ teaspoon dry mustard

Serves: 4 to 5

Cooking Time:
4 to 5 hours

Directions:

1. In skillet, cook sausage until browned.
2. Cut toasted waffles into cubes. Layer sausage and waffle cubes with cheese in a 3 quart slow cooker. Drain skillet, discarding fat; do not wipe out.
3. Add milk and cream cheese to skillet. Cook over low heat, stirring frequently, until cheese melts and mixture is smooth.
4. Remove skillet from heat and beat in eggs one at a time, until smooth. Stir in dry mustard and pour into slow cooker.
5. Cover and cook on low for 4 to 5 hours, until eggs are set. Serve with warm maple syrup.

SAVORY CHRISTMAS RECIPES FOR BREAKFAST

HOLIDAY BREAKFAST CASSEROLE

BY: MICHELLE FROM THE DOMESTIC MAMA AND THE VILLAGE COOK

Make a breakfast Christmas casserole without the fuss this holiday season. Holiday Breakfast Casserole is made with hash brown potatoes, bacon, bell peppers and more.



Ingredients:

- 1 small can evaporated milk
- 2 tablespoons flour
- 1 red bell pepper, diced
- 1 green pepper, diced
- 4 slices cooked crisp bacon, chopped (or cooked sausage)
- 4 eggs
- 2 tablespoons chives
- ¼ teaspoon fresh ground black pepper
- 1 teaspoon kosher salt
- ¼ teaspoon garlic powder
- 2 cups shredded Cheddar cheese
- 3 cups frozen hash brown potatoes, thawed

Directions:

1. Preheat oven to 350 degrees F.
2. In a bowl, combine milk, flour, chives, black pepper, salt, garlic powder, and eggs.
3. Add red bell pepper, green pepper, bacon, and 1 ½ cups cheese.
4. Pour into a buttered 9x13 casserole dish.
5. Top with hash browns and remaining cheese.
6. Bake for 20 to 30 minutes, or until eggs are set.

HERBED BREAKFAST STUFFING CASSEROLE

BY: [AMANDA FORMARO FROM AMANDA'S COOKIN'](#)

Stuffing isn't just for Thanksgiving dinner anymore. Herbed Breakfast Stuffing Casserole is an easy make ahead breakfast casserole that makes enough food for a crowd. This Christmas breakfast recipe combines eggs, crispy bacon, and smoky sausage with flavorful stuffing. The best part about this recipe is that you can prepare most of it ahead of time so all you'll need to do is pop it in the oven in the morning.



Ingredients:

- 7 breakfast sausage links, cooked and sliced
- 6 slices bacon, cooked and crumbled
- 1 15-ounce can corned beef hash
- 1 medium shallot, diced
- 1 teaspoon olive oil
- 6 eggs
- 2 cups milk
- Freshly ground pepper, to taste
- 1 cup shredded Gouda cheese
- 2 cups Pepperidge Farm Herb Seasoned Stuffing

Directions:

1. Spray 13x9 inch pan with nonstick cooking spray. Preheat oven to 350 degrees F.
2. After cooking the bacon, drain the grease but don't clean the skillet. Cook corned beef hash on skillet for a few minutes until warm and lightly browned. Spread corned beef hash evenly in pan.
3. In the same skillet, add olive oil and sauté diced shallots over medium heat, just until softened and lightly browned.
4. Whisk together eggs, milk, and ground pepper.
5. Reserve ½ cup of the stuffing. To the remaining 1 ½ cups of stuffing, add bacon, sausage, and shallots. Stir to combine. Spread over the top of the corned beef hash.
6. Sprinkle Gouda over casserole and pour egg mixture over everything. Use a spoon to gently press down any ingredients that are poking up out of the egg mixture. Sprinkle the reserved stuffing over the top. Bake for 45 to 50 minutes.

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GRANDMOTHER'S EGG SOUFFLE

BY: MARY HAYMAKER FROM CHATTAVORE

Christmas morning is known for presents and a good breakfast. Grandmother's Egg Soufflé is a Christmas morning egg casserole worthy of being served on December 25th. Sausage, cheese, bread, and eggs fill this special dish and will give you energy for the rest of the holiday.



Ingredients:

- 1 pound breakfast sausage
- 2 cups shredded Cheddar cheese
- 6 slices bread, cubed (no crust)
- 4 eggs
- 2 cups milk
- ½ teaspoon salt
- ½ teaspoon mustard powder

Directions:

1. Cook sausage until browned.
2. Place bread cubes into an 8x8 inch baking dish.
3. Beat together eggs, milk, salt, and mustard powder.
4. Spread sausage over the top of the bread. Sprinkle cheese on top.
5. Pour egg mixture over the top, cover with foil, and refrigerate overnight.
6. In the morning, preheat oven to 325 degrees F. Cover with foil and bake 15 minutes. Remove foil and bake for another 45 minutes.

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SPINACH AND CHEESE BRUNCH BAKE

BY: [HANNAH CORDES FROM BLUE KALE ROAD](#)

Make sure to put this Spinach and Cheese Brunch Bake on your Christmas breakfast menu this year. This spinach and cheese casserole recipe becomes breakfast-appropriate with the addition of eggs. With 3 different kinds of cheese, you can be sure that this dish is super rich and full of flavor. Bake until the edges crisp and serve. Or, you can prep the casserole the night before, refrigerate overnight, and bake it in the morning. It's your choice.



Ingredients:

- 20 ounces fresh or frozen spinach
- 4 eggs, lightly beaten
- 2 cups cottage cheese
- 1 cup feta cheese, crumbled
- 1 cup Gruyere cheese, grated
- 7 tablespoons all-purpose flour
- 2 cloves garlic, finely minced
- 1 teaspoon kosher salt
- ½ cup green onions, thinly sliced
- 1 teaspoon crushed red chili peppers or Aleppo pepper (optional)
- 10 ounces butternut squash, ½ inch cubes (optional)

Serves: 8 to 10

Cooking Time:
40 to 45 minutes

Directions:

1. If using fresh spinach, steam until wilted, drain well, and chop coarsely. If using frozen spinach, defrost and squeeze well. Set aside.
2. Preheat oven to 350 degrees F. Butter a 9x13 inch baking dish.
3. In a large bowl, stir together eggs, cheeses, flour, garlic, salt, green onions, and chili peppers. Gently mix in the spinach and butternut squash.
4. Pour the mixture into the prepared baking dish and bake for 40 to 45 minutes, until casserole is set, golden brown on top, and edges are crispy.
5. Note: You can prepare this dish the night before and refrigerate overnight. In the morning, bake as usual.

SPECIAL THANKS

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

[Amanda Formaro from Amanda's Cookin'](#)

[Averie Sunshine from Averie Cooks](#)

[Georgia Johnson from The Comfort of Cooking](#)

[Hannah Cordes from Blue Kale Road](#)

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