

11 RECIPES FOR Easter Brunch



11 Recipes for Easter Brunch

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Published by Prime Publishing LLC, 3400 Dundee Rd., Suite 220, Northbrook, IL 60062 – www.primecp.com



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11 Recipes for Easter Brunch

Letter from the Editor

Dear Casserole Cookers,

It is with great pleasure that I present *11 Recipes for Easter Brunch* eCookbook. When we think of Easter, we tend to think of bunnies, colored eggs, and brunch. We can't offer bunnies or Easter eggs, but we've got you covered for the last one. In this eCookbook, you'll find recipes with eggs, recipes with ham, recipes for quiche, and bite-sized recipes; all of which are well-suited for your Easter menu.

We begin with a variety of recipes with eggs. Do you think Eggs Benedict is too complicated to serve to a crowd? Not anymore. Our Eggs Benedict Casserole (p. 6) allows you to do it with ease. If you'd like a bit more meat on your plate, then you'll love our recipes with ham. Monte Cristo Easter Brunch Bake (p. 10), for instance, uses honey ham along with smoked turkey. Strawberries and strawberry jam add a fruity touch and an extra dose of sweetness. Perhaps you favor quiches on Easter. We have those, too. Spinach Quiche with Bacon (p. 13) comes with instructions on how to make your own crust, but a store-bought crust will also work if you want to save some time. Whichever crust you decide to use, mushrooms, onions, peppers, and bacon will go into the filling. Finally, we have bite-sized creations. They're just as tasty as they are cute! Have fun planning your Easter menu with this eCookbook, *11 Recipes for Easter Brunch*.

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

Happy Casserole Cooking!

Sincerely,

Emily Racette, Editor, AllFreeCasseroleRecipes

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RECIPES WITH EGGS

EGGS BENEDICT CASSEROLE

BY: [AMY DONG FROM CHEW OUT LOUD](#)

If you love Eggs Benedict but don't have the energy to make it yourself, then try out this Eggs Benedict Casserole. It has all of the same ingredients - eggs, Canadian bacon, English muffins, and Hollandaise sauce - but is simpler to make. You can prepare it the night before, so when you wake up, all you have to do is make the Hollandaise sauce while the casserole is baking.



Ingredients:

1 pound Canadian bacon or ham, chopped
6 English muffins, split and cut into 1-inch pieces
8 large eggs
2 cups milk
1 tablespoons onion powder
1 teaspoon kosher salt
1 teaspoon garlic powder
1/2 teaspoon fresh ground black pepper
1/4 teaspoon paprika
Fresh parsley, chopped, for garnish

Hollandaise Sauce Ingredients:

4 large egg yolks
1/2 cup heavy whipping cream
1 to 2 tablespoons lemon juice
2 teaspoons Dijon mustard
1/2 cup melted butter
salt and pepper, to taste

Cooking Time: 45 minutes

Directions:

1. Grease a 9 x 13 inch baking dish. Place half of the Canadian bacon in bottom of dish. Top with English muffins. Follow with remaining Canadian bacon. In a large bowl, whisk together the eggs, milk, onion powder, kosher salt, garlic powder, and black pepper. Pour evenly over top of casserole. Cover tightly and refrigerate overnight.
2. Remove casserole from fridge at least 30 minutes prior to baking and preheat oven to 375 degrees F.
3. Sprinkle casserole evenly with paprika. Cover with foil and bake for 35 minutes on lower middle rack. Uncover and bake 10 to 15 minutes longer or until the center is done. Sprinkle with fresh parsley, if desired.
4. Meanwhile, make the sauce: In a double broiler or metal bowl over simmering water (don't let bowl touch water), constantly whisk together egg yolks, heavy cream, lemon juice, mustard, and a pinch of salt and pepper. Continue whisking until sauce is thick enough to coat back of spoon. Reduce heat to low. Drizzle in melted butter, whisking constantly. Add more salt and pepper if needed. Serve sauce immediately with casserole. (If sauce stands too long and gets too thick, add a bit of hot water to thin out, 1 teaspoon as needed.)

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RECIPES WITH EGGS

BREAKFAST CROISSANT NESTS

BY: [SUSAN FROM SAVORING TIME IN THE KITCHEN](#)

Muffin tin egg recipes are one of the easiest breakfast dishes you could ever make. Breakfast Croissant Nests are bite-sized breakfast casseroles that will keep you reaching for more. Flaky croissants form the nest and become crisp in the oven. This recipe also helps you make a delicious Dijon cream sauce to spoon on top.



Ingredients:

Large eggs (1 egg per muffin cup; according to the number of guests you are serving)
Croissants
Sea salt, to taste
Freshly ground pepper, to taste

Dijon Cream Sauce Ingredients:

2 tablespoons unsalted butter
2 tablespoons all-purpose flour
1 1/4 cup half and half
1 tablespoon parsley, chopped
1 tablespoon Dijon mustard
Salt, to taste
Freshly ground black pepper, to taste

Directions:

1. Preheat oven to 375 degrees F.
2. Spray muffin tin(s) with non-stick cooking spray.
3. Cut croissants lengthwise into 1/4 inch or thicker slices. Cut off the 'tips' of the croissants and press firmly into each muffin cup - smaller size of the croissant going in first. Overlap as necessary to create a firm cup. Fill in with cut pieces as necessary.
4. Crack eggs into a small cup first (so you don't get egg shell in your croissant cups) and then pour into the center of each bread-lined cup. Salt and pepper each egg to taste.
5. Bake for 16 to 21 minutes, depending on the accuracy of your oven and the preferred doneness of your egg. You can jiggle the pan to see how loose the eggs are to check for doneness. When done, remove muffin tin from oven and carefully run a knife or silicone spatula around the edges of egg nest in order to release the bread from muffin cup. Carefully lift and remove cooked nests with a thin spatula or flat knife. Place upright on serving plate and pass Dijon Cream Sauce.

Cooking Time: 21 minutes

Dijon Cream Sauce Directions:

1. While eggs are baking, melt butter in a saucepan over medium heat. Add flour and whisk until blended. Whisk in half and half and remaining ingredients, except for parsley, whisking often, being careful not to let it boil.
2. When sauce has thickened, remove from heat and add chopped parsley.

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RECIPES WITH EGGS

CHILE CHEESE EGG BAKE

BY: [KRISTY DENNEY FROM SWEET TREATS AND MORE](#)

If you're having company over for breakfast, this Chile Cheese Egg Bake is a real life saver. It's easy to whip up and will serve a crowd. Green chilies add a little kick to the bake, which is thick and creamy due to Monterey Jack and cottage cheese. The top is crisp and buttery. Enjoy!



Ingredients:

10 eggs
1/2 cup flour
1 tablespoon baking powder
1 1/2 teaspoon salt
16 ounce cottage cheese
4 cup Monterey jack cheese, shredded
1/2 stick butter, cubed
2 (4.5 ounce) cans diced green chilies (if you want it spicier, toss in some jalapenos)

Cooking Time: 40 minutes

Directions:

1. Preheat oven to 400 degrees F.
2. Whisk the eggs and salt together in a large bowl. Add the cheeses and butter.
3. Whisk in the flour and baking powder into the cheese mixture. Stir in green chilies. Pour into a greased 9 x 13 inch baking pan.
4. Bake for 10 minutes. Reduce heat to 350 degrees F and cook for another 25 to 30 minutes (or until knife or tooth pick comes out clean).

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RECIPES WITH EGGS

EGG BAKES

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

Individual Egg Bakes are great for entertaining, especially on Easter. These fluffy eggs served in single portion ramekins are a delight for the eyes and taste buds. The recipe makes one serving, so double it until there's one for each guest.



Ingredients:

1/2 teaspoon butter
2 tablespoons whipping cream
1 or 2 eggs
Salt and pepper, to taste
1/2 teaspoon mixed fresh parsley, chives, chervil or tarragon

Servings: 1

Cooking Time: 10 minutes

Directions:

1. Preheat oven to 375 degrees F.
2. Butter a ramekin that is 2 1/2 to 3 inches in diameter and 1 1/2 inches high, saving a dot of butter for later. Add one tablespoon of the cream and half of the herbs and set the ramekin in a pan containing 3/4 inch simmering water over moderate heat.
3. When the cream is hot, break one or two eggs into it. Pour the remaining spoonful of cream and remaining herbs over the egg and top with a dot of butter.
4. Place in middle level of the hot oven and bake for 7 to 10 minutes. The eggs are done when they are just set but still tremble slightly in the ramekins. They will set a little more when the ramekins are removed, so they should not be overcooked.
5. Season with salt and pepper and serve.

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RECIPES WITH HAM

MONTE CRISTO EASTER BRUNCH CASSEROLE

BY: [MISSY LAW FROM THE RENAISSANCE OF SUGAR MAGNOLIA](#)

Monte Cristo Easter Brunch Casserole is an ideal recipe for holiday brunches. Different sliced meats really complement the fruit and sweet crust of this holiday casserole. Plus, what's better than a breakfast topped with powdered sugar? This recipe easily serves 10 to 15 people so there will be more than enough to go around.



Ingredients:

One dozen large eggs
3 cups heavy cream
1/2 cup powdered sugar,
plus 1 to 2 tablespoons for garnish
1 teaspoon cinnamon
1 teaspoon vanilla
2 loaves crusty French bread (a little stale is good)
1 pound smoked turkey, sliced thin

1 pound Swiss cheese, sliced
1 pound honey ham, sliced thin
1/2 cup strawberry jam
1/2 cup apple sauce
1/2 cup fresh strawberries, sliced
2 tablespoons butter
1 teaspoon vanilla

Servings: 10

Cooking Time: 42 minutes

Directions:

1. Preheat oven to 350 degrees F.
2. Place your eggs into a large bowl.
3. Add cream, cinnamon, vanilla, and powdered sugar to make a custard-style egg base. Whip with mixer on high until frothy.
4. Place slices of bread flat in pan and pour half of the custard mixture over it. Layer turkey slices. Layer Swiss cheese. Layer ham slices. Add another layer of French bread and the remaining custard mixture.
5. Cover with foil and bake for 25 to 30 minutes, then remove foil and bake for another 10 to 12 minutes until top is golden and crispy.
6. While your casserole is cooking, begin preparing a warm strawberry compote to spoon over the top of individual servings. Add strawberry jam, butter, apple sauce, and vanilla into a small saucepan on medium heat. Cook until the pectin in the jam breaks down and the mixture thins.
7. After mixture has thinned, add in sliced strawberries and continue cooking until mixture begins to simmer. Take off of direct heat, but keep it warm until ready to eat. Pour over casserole and enjoy.

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RECIPES WITH HAM

HAM AND CHEESE BREAKFAST BAKE

BY: [MEGAN PENCE FROM WANNA BE A COUNTRY CLEAVER](#)

This breakfast ham and cheese casserole is actually a savory bread pudding recipe. Ham and Cheese Breakfast Bake is made with French bread, ham, Cheddar cheese, and bacon (everything's better with bacon, don't you think).



Ingredients:

1 loaf French bread, sliced ½ inch slices
8 eggs
1 cup Milk
¾ pound Black Forest Ham, sliced
2 cups Cheddar cheese, shredded
5 slices Bacon, fried and chopped

Servings: 8

Cooking Time: 45 minutes

Directions:

1. Preheat oven to 350 degrees F. Spray a 9 x 13 inch pan with non-stick spray. Slice French bread into ½ inch thick slices. Set aside.
2. Fry five slices of bacon and let cool, then chop into small pieces. Set aside.
3. In medium bowl, whisk together eggs and milk until evenly combined.
4. Shred Cheddar cheese and set aside.
5. In pan, layer one slice of French bread on its end, placing two slices of ham next to it. Sprinkle on cheese. Layer another slice of French bread next to cheese and ham - like a sandwich standing on its end. Repeat process until all of bread, ham, and cheese has been layered. Sprinkle chopped bacon on top. Pour egg mixture over the top of the whole pan.
6. Place in oven for 40 to 45 minutes or until egg is cooked through.
7. Remove from oven and let rest for 15 minutes. Slice and serve.

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RECIPES WITH HAM

SIMPLE POTATO AND HAM CASSEROLE

BY: [KEN CHRISTOPHERSON FROM COOKEN-CASSEROLES](#)

Simple Potato and Ham Casserole is great for breakfast or lunch, so it's a perfect brunch item that's sure to be a hit. With only a few simple ingredients, this ham and potato casserole can be on your table in less than an hour. The creamy potatoes and tender pieces of ham are sure to make your mouth water.



Ingredients:

2 tablespoons vegetable oil
2 tablespoons butter
1 medium yellow onion, diced
1 (10.75-ounce) can cream of mushroom soup
1 (10.75-ounce) can cream of celery soup
1/2 cup milk
2 cups ham, diced
1 teaspoon salt
1/2 teaspoon pepper
8 medium potatoes, peeled, cooked, and diced

Cooking Time: 40 minutes

Directions:

1. Preheat oven to 350 degrees F. Peel, dice, and cook potatoes until fork tender. Drain and set aside.
2. In a large saucepan, heat oil and butter over medium heat; add onion and cook until translucent. Add soup, milk, ham, salt, and pepper and stir well; remove from heat.
3. Cover bottom of a 9 x 13 inch casserole dish with diced potatoes and pour sauce evenly over the top. Bake uncovered at for 40 minutes.

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RECIPES FOR QUICHE

SPINACH QUICHE WITH BACON

BY: [CARLA WALKER FROM CARLA'S CREATIONS](#)

Fresh spinach quiche recipes are simple to make and taste really good. This Spinach Quiche with Bacon definitely falls into that category. It is made with mushrooms, green and red onions, a red bell pepper, lots of spinach, and bacon. You can either make the crust from scratch or buy a store-bought one. After you put it all together, enjoy your delicious creation.



Quiche Ingredients:

4 eggs
1/2 cup heavy whipping cream, plus 2 tablespoons
Pinch of sea salt and freshly ground pepper
Pinch of cinnamon
Pinch of nutmeg
Pinch of cayenne (optional)
3 pieces bacon, fried and diced
1/2 cup button mushrooms, diced
1/3 cup green onion, diced
1/2 tablespoon red onion, diced
2 tablespoons red bell pepper, diced
1 cup fresh spinach leaves, packed
1 1/2 cups cheese, shredded (I used a Parmesan, Gruyere and Cheddar cheese mixture)

Crust Ingredients:

1 1/2 sticks salted butter, cold
1 1/2 cups all-purpose flour
2 to 4 tablespoons cold water (just enough to bring dough together and stiff)

Servings: 4
Cooking Time: 55 minutes

Directions:

1. For dough: in a bowl, combine the butter and flour, pinching between fingers, until it resembles bread crumbs. Add in cold water, starting with 2 tablespoons and adding more as needed, combining with your hands until the dough comes together and becomes firm.
2. Roll out the dough on a well cleaned, dried, and floured surface using a rolling pin to the size of your pie pan. Lay the crust into the pie pan, pinch the sides together and tear the remaining top off of the pan and use the remaining to fill in gaps. Give the edges a nice texture by pinching your fingers around it. Use a fork to prick the bottom of the quiche for air bubbles to escape. Freeze the pie crust for 30 to 60 minutes.
3. Preheat oven to 350 degrees F.
4. Shred the cheese.
5. Crack the eggs into a large bowl, and add the heavy whipping cream and spices. Whisk together.
6. Stir in the bacon and veggies, ending with the spinach. Once the spinach is added, it's hard to add anything else. Combine as well as you can then pour this mixture into the pie crust.
7. Sprinkle the cheese mixture over the top of the egg and veggie mixture in the pie pan, making sure it is evenly distributed.
8. Bake in the preheated oven for 50 to 55 minutes, until quiche is set and golden brown. Let cool slightly before cutting into. Serve warm.

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RECIPES FOR QUICHE

CAMELIZED ONION, GOAT CHEESE, AND HERB PIE

BY: [SUE MORAN FROM THE VIEW FROM GREAT ISLAND](#)

Here is a simple, savory pie that is similar to a quiche recipe. Unlike a quiche, though, Caramelized Onion, Goat Cheese and Herb Pie is made in the form of a tart, so it has less of a crust. The filling contains everything in the title, plus eggs and milk. It's a light vegetarian dish and can be served at breakfast, lunch, or dinner. Talk about convenient!



Crust Ingredients:

2 1/2 cups flour
2 sticks unsalted butter, cold and cut in pieces
1 teaspoon salt
1 teaspoon sugar
1/4 cup ice water, more if necessary

Cooking Time: 45 minutes

Pie Ingredients:

1 unbaked crust in a 10 inch tart pan
olive oil
1 onion, halved and thinly sliced
4 eggs, beaten
1/2 cup milk
1/2 cup heavy cream
heaping 1/2 cup mixed freshly chopped herbs (I used parsley, rosemary, thyme and sage)
6 to 7 ounces goat cheese
salt and freshly cracked pepper

Crust Directions:

1. Put the flour salt and sugar in a processor and pulse to combine. Add butter and process until grainy.
2. While pulsing, add in the ice water, starting with 1/4 cup, just until the dough holds together when pressed between your fingers.
3. Empty the bowl of the processor onto a sheet of plastic wrap and bring it together into dough.
4. Cut the amount in half, shape into disks, and wrap each disk in plastic.
5. Refrigerate for 2 hours before rolling out one of the disks for this tart.

Pie Directions:

1. Coat the bottom of a large sauté pan with olive oil and cook the onions on medium low until they are soft and caramelized. Rearrange them in the pan occasionally so they cook evenly and try not to let them brown. This can take 30 minutes or more. Set aside to cool.
2. Mix the beaten eggs, milk and cream in a bowl. Add in the herbs, and season with salt and pepper.
3. Crumble the goat cheese and spread out evenly on the unbaked crust.
4. Top the cheese with the onions and season with a little more salt and pepper.
5. Pour the milk mixture into the crust and even out the herbs across the top.
6. Bake for about 45 minutes until browned and set.
7. Serve warm or at room temperature.

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BITE-SIZED RECIPES FOR EASTER BRUNCH

PASTIERA DI PEPPERONI

BY: [ROBIN SUE JOSS FROM BIG RED KITCHEN](#)

Pastiera di Pepperoni is a savory Easter brunch casserole that you will love to make for your family. Like many Italian Easter recipes, this casserole combines traditional Italian flavors and spices in a way that's suitable for brunch. The cut spaghetti works perfectly with the mason jars and saves you the time it would take to break your own spaghetti. Serve warm so that the cheese will be as gooey as possible.



Ingredients:

3 cups cut spaghetti or broken spaghetti
6 eggs
2 pounds ricotta cheese
1 package (6-ounces) pepperoni, sliced
1 cup Parmesan cheese
1/2 teaspoon salt
2 pinches black pepper

Servings: 12

Cooking Time: 35 minutes

Directions:

1. Preheat oven to 350 degrees F. In a large pot of boiling salted water, boil spaghetti according to package directions.
2. Meanwhile mix eggs, ricotta cheese, pepperoni, Parmesan cheese, salt, and black pepper.
3. Drain pasta and fold into the ricotta mixture. Divide among 12 greased 8-ounce mason jars or spread into a greased 9 × 13 inch baking dish. Bake for 30 to 35 minutes or until a knife comes out clean.

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BITE-SIZED RECIPES FOR EASTER BRUNCH

BREAKFAST BRUSCHETTA BAKE

BY: [DANIELLE NICHOLS FROM COOKING FOR MY PEACE OF MIND](#)

For those willing to try something new, check out this Breakfast Bruschetta Bake. Unlike many breakfast casserole recipes, this recipe incorporates distinctly Mediterranean flavors through the spiced tomatoes and the smooth hummus. Spread this bake onto toasted baguettes for even more flavor. Serve it up at your Easter brunch table.



Ingredients:

1 baguette, cut into ¼ inch slices	Pepper, to taste
Olive oil	3 roma tomatoes, diced
2 to 3 cloves of garlic	8 eggs, beaten
1/2 pound Italian sausage, casings removed, crumbled	Salt and pepper to taste
1 medium zucchini, diced	1/2 cup mozzarella cheese
1/2 large onion, diced	1/4 cup Parmesan cheese
1/4 teaspoon Italian seasoning	3 or 4 fresh basil leaves, roughly chopped
1 garlic clove, minced	1 package hummus

Directions:

1. Preheat the oven to 350 degrees F.
2. To toast the baguette slices, put slices on cookie sheets, drizzle olive oil on them, and stick in a hot oven for a bit. Once toasted, rub fresh garlic over one side of each slice of toast. Set aside.
3. Heat an oven safe skillet over medium heat. Drizzle a bit of oil in there. Cook your crumbled sausage in the pan until no longer pink. Remove from pan (drain if necessary) and set aside.
4. Add a bit more oil and sauté the zucchini and onion until just tender. Then add some pepper, Italian seasoning, and garlic. Sauté for another minute or so.
5. Remove the seasoned vegetables from the pan and set aside with the sausage. Clean out the pan and heat some oil and/or butter.
6. In a big bowl, combine the sausage, veggies and eggs. Season with salt and pepper to taste.
7. Pour into warm skillet. Top with the diced tomatoes, cheeses, and basil.
8. Bake for about 30 minutes, or until the center is set. I cut the center a little to make sure it was cooked through
9. Spread the toasted baguette slices with your hummus and top with a scoop of bruschetta.

Cooking Time: 30 minutes

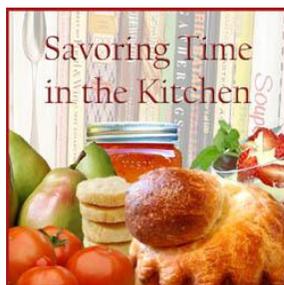
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