

# Everything Bagel Breakfast Casserole

## Oshkosh Community YMCA

This simple make ahead breakfast casserole brings together everything you love about breakfast, everything bagels, bacon, cheese, and eggs.

### Ingredients:

- 5 Everything bagels, cut into 1-inch cubes
- 8 ounces Bacon, cooked and diced
- 2 cups Gruyere Cheese, shredded
- 8 ounces Cream cheese, cut into 1-inch cubes
- 8 large Eggs
- 2 cups Heavy Cream
- ½ teaspoon Salt
- ¼ teaspoon Pepper
- Chives for garnish



### Instructions:

1. Grease a 13×9-inch casserole dish.
2. Add ½ of the everything bagel cubes to the casserole dish. Sprinkle with half of the bacon. Then half of the Gruyere, and ½ of the cream cheese.
3. Repeat with another layer of everything bagel, bacon, Gruyere, and cream cheese.
4. In a bowl combine eggs, heavy cream, salt, and pepper. Whisk until thoroughly combined.
5. Pour the egg mixture over the bagels making sure to cover all of them.

Like what you tried? Email us at [katieConklin@oshkoshymca.org](mailto:katieConklin@oshkoshymca.org)

Recipe source <https://www.homemadeinterest.com/everything-bagel-make-ahead-breakfast-casserole>

6. Tightly cover the casserole dish and place in refrigerator for 4 hours or overnight.
7. Preheat oven to 350 degrees F.
8. When ready to bake, cover the casserole with aluminum foil and place in the oven to bake for 40 minutes. Then remove foil and continue to bake for 15 minutes.
9. Let cool for 10 minutes before serving. Garnish with chives and enjoy!

## Nutrition:

Serving: 1slice, Calories: 539kcal, Carbohydrates: 26g, Protein: 20g, Fat: 40g, Saturated Fat: 21g, Polyunsaturated Fat: 3g, Monounsaturated Fat: 13g, Trans Fat: 1g, Cholesterol: 236mg, Sodium: 653mg, Potassium: 202mg, Fiber: 1g, Sugar: 1g, Vitamin A: 1233IU, Vitamin C: 1mg, Calcium: 294mg, Iron: 1mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.

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Recipe source <https://www.homemadeinterest.com/everything-bagel-make-ahead-breakfast-casserole>