Cheesy Sausage Breakfast Muffins: A Savory Start to Your Day

Description

These hearty, cheesy sausage muffins are perfect for a quick breakfast or a savory snack. Packed with flavorful sausage and melted cheese, they're easy to make and ideal for meal prepping or enjoying fresh out of the oven.

Cheesy Sausage Breakfast Muffins Recipe

Ingredients:

- 1 pound ground sausage
- 1 cup shredded cheddar cheese (plus extra for topping)
- 1 1/2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 cup milk
- 1 large egg

- 1/4 cup melted butter

Instructions:

1. Prepare the Sausage: In a skillet over medium heat, cook the ground sausage until browned and fully cooked. Drain excess fat and set aside to cool slightly.
2. Preheat Oven: Preheat your oven to 350°F (175°C). Grease or line a muffin tin with paper liners.
3. Mix Dry Ingredients: In a large bowl, combine flour, baking powder, salt, black pepper, garlic powder, and onion powder.
4. Combine Wet Ingredients: In another bowl, whisk together milk, egg, and melted butter.
5. Make the Batter: Pour the wet ingredients into the dry ingredients and stir until just combined. Fold in the cooked sausage and 1 cup of shredded cheddar cheese.
6. Fill Muffin Tins: Spoon the batter into the prepared muffin tin, filling each cup about 3/4 full. Sprinkle extra cheddar cheese on top of each muffin.
7. Bake: Bake for 20–25 minutes, or until the muffins are golden and a toothpick inserted into the center comes out clean.
8. Cool and Serve: Allow the muffins to cool slightly before serving. These can be enjoyed warm or at room temperature.

Store any leftovers in an airtight container in the fridge, and reheat them in the microwave for a quick,

delicious breakfast!

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