BREAKFAST PIZZA



*This recipe is so easy that it doesn’t need a recipe! Another family favorite for a lazy morning breakfast – always popular with my kids and all their friends! You can customize to include any topping that you happen to have handy – but our favorite is ham & cheese!*

**INGREDIENTS:**

1 can Pillsbury refrigerated Grands Big & Buttery Crescent Rolls (or Big & Flaky Crescents, or 1 can Crescent Dough Sheet)

4 large eggs

1/3 cup milk (or half & half)

1 cup pre-cooked meat (diced ham or 8 slices cooked bacon, crumbled)

2 cups shredded cheese (cheddar cheese, colby-jack or swiss, or combination)

Salt & pepper (to taste)

1 tablespoon fresh parsley or chives (chopped)

**HOW WE MAKE THIS:**

1. Preheat the oven to 350 degrees F. Spray a 13x9-inch pan with cooking spray or line a baking sheet with parchment paper.
2. Unroll dough into pan; press in bottom and ½ inch up on sides of pan to form crust; press perforations to seal.
3. Bake crust for 5 minutes.
4. Meanwhile, beat eggs, milk/half & half and salt and pepper in a medium bowl until well combined.
5. Remove partially baked crust from oven. Place meat over top of crust; layer shredded cheese on top of meat layer. Carefully pour egg mixture over top – it will not cover the entire pan completely, but never fear - it will spread as it bakes.
6. Return to oven; bake additional 20 to 25 minutes or until set and edges are golden brown. Cut into squares and serve warm.

**YIELD**: 8 generous servings

© **SnowflakesandCoffeecakes**. All images, attachments & content are copyright protected unless otherwise indicated. All rights reserved. Please do not use my images without prior permission. If you want to republish this recipe, please re-write the recipe in your own words, or link back to [www.snowflakesandcoffeecakes.com](http://www.snowflakesandcoffeecakes.com) for the recipe.