

Foodnity Recipes

Hash Brown Casserole With Whipped Cream

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Casserole Base

- [ ] 4 cups frozen shredded hash browns
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1 cup shredded mozzarella cheese
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/2 cup whole milk
- [ ] 1/2 cup heavy cream
- [ ] 2 large eggs, beaten
- [ ] 1 teaspoon kosher salt
- [ ] 1/2 teaspoon freshly ground black pepper
- [ ] 2 tablespoons chopped fresh scallions

Whipped Topping

- [ ] 1 cup heavy whipping cream, chilled for whipping

Instructions

1. Start by preheating your oven to 350°F (175°C). I like to grease my baking dish with a thin layer of butter or a bit of cooking spray—just so we don't have any sticky surprises later. Set it aside for a moment.

2. Grab a large mixing bowl and toss in your 4 cups frozen shredded hash browns, 1 cup shredded sharp cheddar cheese, 1 cup shredded mozzarella cheese, 1/2 cup unsalted butter, melted, 1/2 cup whole milk, 1/2 cup heavy cream, 2 large eggs, beaten, 1 teaspoon kosher salt, 1/2 teaspoon freshly ground black pepper, and 2 tablespoons chopped fresh scallions. Stir it all together until everything is evenly coated; it should feel nice and cohesive, yeah?

3. Carefully transfer that hash brown mixture into your prepared baking dish. I usually use a spatula to spread it out into an even layer so it cooks through perfectly.

4. Pop it in the oven and bake for 30–35 minutes. You're looking for the top to be lightly golden and those edges to be bubbling away—wow, the smell is just lovely at this point.

5. Take the casserole out and let it rest for about 5 minutes. While it settles, take your 1 cup heavy whipping cream, chilled for whipping, and whisk it in a bowl until soft peaks form. Don't overdo it; just a gentle lift.

6. Now for the fun part. Carefully swirl the whipped cream over the warm casserole. I mean, you can pipe circles and slice across for a fancy swirl, or just spoon dollops on in a way that looks pretty to you.

7 Serve it up immediately. If you're feeling fancy, garnish with some more fresh scallions or a little sprinkle of paprika. Honestly, it's just a little touch that makes it feel special.

Nutrition per serving

480 kcal	14 g	24 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- Adding a bit more cheese on top before baking gives you a wonderful crust.
- A quick brush of melted butter after baking keeps the surface from drying out.
- Using chilled cream is essential for getting those soft peaks for the topping.