

Cheddar, Bacon, and Chocolate Croissant Cups

is the star of this delicious recipe that brings together an unexpected trio of flavors: savory



OVEN
375°F

TIME
15-20 min

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INGREDIENTS

work together, but trust me, they create a mouthwatering treat that's perfect for brunch or even a special dessert. In this tutorial, I will guide you through the

DIRECTIONS

1. steps to create irresistible
2. Cheddar, : Bacon, and Chocolate Croissant Cups
3. To begin, you'll need to gather your ingredients. Here's what I recommend for this recipe:
4. 1 package of pre-made croissant dough
5. 1 cup of shredded
6. cheddar cheese
7. 1 cup of cooked and crumbled
8. 1 cup of chocolate chips (preferably semi-sweet)
9. 1 egg (for egg wash)
10. Optional: chopped nuts for additional crunch
11. With your ingredients ready, the first step is to preheat your oven to 375°F (190°C). This ensures that your croissant cups will be baked perfectly. Then, I suggest greasing a muffin tin with a bit of nonstick spray or butter, making it easier to remove your croissant cups after baking.
12. Now, take your pre-made croissant dough and unroll it. Depending on the brand, the dough may already come in triangles, or you may need to cut it into strips. I usually cut each croissant triangle into smaller pieces if they're large. You'll want to shape the triangles into a cup form to fit into the muffin tin. Press each piece of croissant dough into the muffin cup, ensuring that you cover the bottom and sides.
13. Next, it's time to fill your croissant cups. Start by layering about a tablespoon of crumbled
14. at the bottom of each cup, followed by a generous sprinkle of shredded
15. cheese. After that, I like to add a small handful of chocolate chips. The combination of sweet and savory will blow your mind! If desired, you can sprinkle some chopped nuts too for added texture.

16. Once you have filled all your cups, whisk the egg in a small bowl and brush the tops of each croissant dough with the egg wash. This will give them a beautiful golden hue when baked.
17. Now, it's time to bake your creation. Place the muffin tin in your preheated oven and bake for about 15-20 minutes or until the croissant dough turns golden brown and the cheese melts. Keep an eye on them; you want to make sure they don't over-bake!
18. are out of the oven, allow them to cool for a few minutes before carefully removing them from the muffin tin. You can serve them warm or at room temperature - they are delicious either way!
19. These croissant cups offer a delightful contrast of flavors and textures that will wow your guests. Enjoy your delicious creation, and don't be surprised if everyone asks for the recipe!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheddar-bacon-and-chocolate-croissant-cups/>