

Maple Bacon Cinnamon Roll Bombs: A Sweet and Savory Breakfast Treat

Looking for the perfect combination of sweet and savory in a bite-sized treat? These



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 can refrigerated cinnamon roll dough
- 8 slices of bacon, cooked and crumbled ?
- 1/4 cup maple syrup ?
- 1/4 cup powdered sugar
- 1-2 tablespoons milk

Instructions:

Preheat the Oven: Preheat your oven to 375°F (190°C).

Prepare the Dough: Open the can of cinnamon roll dough and separate each piece. Flatten each piece of dough into a small circle using your hands or a rolling pin.

Add the Bacon Filling: Place a pinch of crumbled bacon in the center of each flattened piece of dough. Carefully fold the edges up and around the filling, pinching them together to form a sealed dough ball.

Bake the Bombs: Place the prepared dough balls on a baking sheet lined with parchment paper, ensuring they're spaced apart. Bake in the preheated oven for 12-15 minutes, or until the bombs are golden brown and puffed.

Make the Maple Glaze: While the bombs bake, whisk together the maple syrup, powdered sugar, and 1-2 tablespoons of milk in a small bowl. Adjust the milk amount until you reach a smooth, pourable consistency.

Glaze and Garnish: Remove the bombs from the oven

and let them cool slightly. Drizzle the maple glaze generously over the top of each bomb. For an extra touch, sprinkle additional crumbled bacon over the glaze.

Serve Warm: Serve your Maple Bacon Cinnamon Roll Bombs warm and enjoy their gooey, sweet, and savory deliciousness!

Tips for Perfect Maple Bacon Cinnamon Roll Bombs:

Extra Crispy Bacon: For added crunch, cook the bacon until it's extra crispy before crumbling.

Customize the Glaze: Add a dash of vanilla extract or a pinch of cinnamon to the glaze for extra depth of flavor.

Double the Batch: These are so delicious, you might want to double the recipe-they'll disappear fast!

Make Ahead: Prepare the dough bombs in advance and refrigerate. Bake and glaze just before serving for fresh, warm results.

Why These Bombs Are a Crowd-Pleaser:

DIRECTIONS

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12. Why These Bombs Are a Crowd-Pleaser: These Maple Bacon Cinnamon Roll Bombs are the perfect bite-sized indulgence that everyone will love. Whether you're serving them for brunch, as a dessert, or as a fun party treat, they're guaranteed to be a hit. The gooey cinnamon roll dough combined with the smoky bacon and rich maple glaze creates a flavor explosion that's simply irresistible.
13. Try them out and share with family and friends-they won't last long!

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

Original recipe: <https://chefmaniac.com/maple-bacon-cinnamon-roll-bombs-a-sweet-and-savory-breakfast-treat/>