

Start Your Day Right with This Maple Bacon Breakfast Sandwich

Start your morning with the ultimate combination of sweet and savory flavors in this



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

2 slices of bread (or English muffins)

2 slices of cooked bacon ?

1 egg ?

1 tablespoon maple syrup ?

1 slice cheddar cheese ?

Butter for toasting

Instructions:

Toast the Bread: Spread a little butter on both sides of the bread or English muffins. Toast them in a skillet or toaster until golden and slightly crisp.

Cook the Egg: Heat a non-stick skillet over medium heat. Cook the egg to your preference-sunny side up, over easy, or scrambled. Once cooked, drizzle the maple syrup over the top of the egg.

Assemble the Sandwich: On one slice of bread or one half of the English muffin, layer the cooked bacon. Place the egg on top of the bacon, then add the slice of cheddar cheese.

Finish the Sandwich: Top with the other slice of bread or English muffin. Press gently to combine all the layers.

Serve Warm: Serve your sandwich immediately and enjoy the perfect harmony of sweet and savory flavors.

Tips for the Best Breakfast Sandwich:

Upgrade the Bread: Swap the bread for a bagel or croissant for an extra indulgent sandwich.

Custom Cheese: Experiment with different cheeses like Swiss or gouda for a unique twist.

Extra Maple Flavor: Spread a thin layer of maple syrup on the bread before toasting for an even sweeter kick.

Add Veggies: Include avocado slices, baby spinach, or sautéed onions for a more filling meal.

Why This Recipe Stands Out:

DIRECTIONS

1. **Toast the : Bread:** Spread a little butter on both sides of the bread or English muffins. Toast them in a skillet or toaster until golden and slightly crisp.
2. **Cook the : Egg:** Heat a non-stick skillet over medium heat. Cook the egg to your preference-sunny side up, over easy, or scrambled. Once cooked, drizzle the maple syrup over the top of the egg.
3. **Assemble the : Sandwich:** On one slice of bread or one half of the English muffin, layer the cooked bacon. Place the egg on top of the bacon, then add the slice of cheddar cheese.
4. **Finish the : Sandwich:** Top with the other slice of bread or English muffin. Press gently to combine all the layers.
5. **Serve : Warm:** Serve your sandwich immediately and enjoy the perfect harmony of sweet and savory flavors.
6. **Tips for the Best Breakfast Sandwich:** Upgrade the Bread: Swap the bread for a bagel or croissant for an extra indulgent sandwich.
7. **Custom : Cheese:** Experiment with different cheeses like Swiss or gouda for a unique twist.
8. **Extra : Maple Flavor:** Spread a thin layer of maple syrup on the bread before toasting for an even sweeter kick.
9. **Add : Veggies:** Include avocado slices, baby spinach, or sautéed onions for a more filling meal.
10. **Why This Recipe Stands Out:** The Maple Bacon Breakfast Sandwich transforms simple ingredients into a delightful, restaurant-quality breakfast. Its combination of textures-crispy bacon, soft egg, gooey cheese, and crunchy bread-makes it irresistibly

satisfying. The drizzle of maple syrup ties everything together, giving it a unique flavor profile that's both comforting and surprising.

11. Try this recipe for your next breakfast, and it's sure to become a regular in your morning routine. Whether you're rushing out the door or enjoying a leisurely weekend, this sandwich is the perfect start to your day!

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

Original recipe: <https://chefmaniac.com/start-your-day-right-with-this-maple-bacon-breakfast-sandwich/>