

Smoky Maple Bourbon Bacon Pull-Apart Bread - The Ultimate Party Starter

If there was ever a dish that said "grab a napkin and dig in", this



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 loaf of crusty bread (round or oblong, unsliced)
- 1 cup shredded cheddar cheese
- 1/2 cup cooked and crumbled bacon
- 1/4 cup maple syrup
- 2 tablespoons bourbon
- 1/4 cup melted butter
- 1 teaspoon smoked paprika
- Salt and pepper, to taste

Optional Add-Ins & Swaps:

- Use Monterey Jack or gouda for extra meltiness.
- Add caramelized onions or jalapeños for a kick.
- Swap bourbon for apple cider if serving kids.
- Sprinkle with chopped chives or green onions after baking for color.

Instructions:

Preheat ovenSet oven to 350°F (175°C).

Prep the breadUsing a sharp knife, cut the bread diagonally into a crosshatch pattern, making sure not to slice all the way through the bottom.

Mix the glazeIn a small bowl, stir together the melted butter, maple syrup, bourbon, smoked paprika, salt, and pepper.

Stuff and brushGently separate the bread cuts and brush the glaze mixture inside each crevice. Then stuff shredded cheese and crumbled bacon evenly between the cuts.

Wrap and bake Wrap the loaf loosely in aluminum foil, place on a baking sheet, and bake for 15 minutes.

Uncover and finish Remove foil and bake for an additional 5-10 minutes, until the cheese is fully melted and the top is golden brown.

Serve warm Transfer to a serving board, garnish if desired, and serve immediately. No knives needed-just pull and devour.

Tips for Success:

Use a sturdy loaf (like sourdough or French bread) to hold all the gooey fillings.

Don't skimp on the glaze-it soaks into every bite.

Bake uncovered at the end to get that crave-worthy cheese crust.

Want it extra gooey? Add more cheese. Always.

Serving Suggestions & Pairings:

Crockpot Nacho Dip to start your party spread

Sheet Pan Quesadillas for a shareable main course

Blueberry Lemonade for a bright, citrusy contrast

End with Chocolate Chip Cookie Bites for a sweet finish

Storage & Leftovers:

Fridge: Store leftovers wrapped tightly for up to 3 days.

Reheat: Bake at 350°F for 10 minutes or until warmed through.

Freeze: Not recommended-the texture is best fresh.

DIRECTIONS

1. Preheat oven: Set oven to 350°F (175°C).
2. Prep the bread: Using a sharp knife, cut the bread diagonally into a crosshatch pattern, making sure not to slice all the way through the bottom.
3. Mix the glaze: In a small bowl, stir together the melted butter, maple syrup, bourbon, smoked paprika, salt, and pepper.
4. Stuff and brush: Gently separate the bread cuts and brush the glaze mixture inside each crevice. Then stuff shredded cheese and crumbled bacon evenly between the cuts.
5. Wrap and bake: Wrap the loaf loosely in aluminum foil, place on a baking sheet, and bake for 15 minutes.
6. Uncover and finish: Remove foil and bake for an additional 5-10 minutes, until the cheese is fully melted and the top is golden brown.
7. Serve warm: Transfer to a serving board, garnish if desired, and serve immediately. No knives needed-just pull and devour.
8. Tips for Success: Use a sturdy loaf (like sourdough or French bread) to hold all the gooey fillings.
9. Don't skimp on the glaze-it soaks into every bite.
10. Bake uncovered at the end to get that crave-worthy cheese crust.
11. Want it extra gooey? Add more cheese. Always.
12. Serving Suggestions & Pairings: Pair your pull-apart bread with:
13. Crockpot : Nacho Dip to start your party spread
14. Sheet : Pan Quesadillas for a shareable main course
15. Blueberry : Lemonade for a bright, citrusy contrast

16. End with : Chocolate Chip Cookie Bites for a sweet finish
17. Storage & Leftovers: Fridge: Store leftovers wrapped tightly for up to 3 days.
18. Reheat: Bake at 350°F for 10 minutes or until warmed through.
19. Freeze: Not recommended-the texture is best fresh.
20. More Recipes You'll Love: Can't get enough cozy, cheesy snacks? Try these next:
21. Cheesy : Hot Dip Inspired by a Classic Sandwich
22. Sheet : Pan Quesadillas
23. Crockpot : Nacho Dip
24. Final Thoughts: Smoky Maple Bourbon Bacon & Cheese Pull-Apart Bread is the kind of dish that brings everyone to the table. It's sweet, smoky, melty, and impossible to stop pulling apart piece after piece.
25. Whether you're serving it for brunch, game day, or just because cheese + bacon + carbs is always a good idea-this one's guaranteed to impress. Try it once and it'll become your go-to for easy, elevated comfort food.

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

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