

## Savor the Flavor: Maple BBQ Bacon Cheeseburger Meatloaf

Get ready to elevate your dinner game with this



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 lb ground beef
- 1/4 cup breadcrumbs
- 1/2 cup shredded cheddar cheese
- 1/4 cup BBQ sauce
- 4 strips bacon, cooked and crumbled
- 1 egg
- 2 tbsp maple syrup

### DIRECTIONS

1. Follow these simple steps to create your delicious Maple BBQ Bacon Cheeseburger Meatloaf:
2. Preheat the : Oven: Preheat your oven to 350°F (175°C).
3. Mix the : Ingredients: In a large mixing bowl, combine the ground beef, breadcrumbs, egg, shredded cheddar cheese, and crumbled bacon. Mix until well combined.
4. Shape the : Meatloaf: Form the mixture into a loaf shape and place it in a baking dish.
5. Prepare the : Glaze: In a small bowl, mix together the BBQ sauce and maple syrup. Brush this mixture generously over the top of the meatloaf.
6. Bake: Bake in the preheated oven for 1 hour, basting with extra glaze during the last 10 minutes of cooking for added flavor and moisture.

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

Original recipe: <https://chefmaniac.com/savor-the-flavor-maple-bbq-bacon-cheeseburger-meatloaf/>