

## A Flavor Explosion: Sweet & Spicy BBQ Bacon Cheeseburger Cups Recipe

8 slices of bacon, cooked and crumbled



SWEET & SPICY BBQ  
BACON  
CHEESEBURGER CUPS

OVEN  
375°F

TIME  
12-15 min

PRINT  
Recipe Card

SAVE  
PDF

### INGREDIENTS

1 lb ground beef  
1 teaspoon smoked paprika  
½ teaspoon chili powder  
½ cup barbecue sauce  
8 slices of bacon, cooked and crumbled  
1 cup shredded cheddar cheese  
1 can refrigerated biscuit dough  
2 tablespoons brown sugar  
1 tablespoon honey  
Optional: diced jalapeños for extra spice

### DIRECTIONS

1. Preheat the : Oven: Preheat your oven to 375°F (190°C) and grease a muffin tin to prevent sticking.
2. Cook the : Beef: In a skillet over medium heat, cook the ground beef with smoked paprika and chili powder until browned and fully cooked. Stir in the barbecue sauce and set aside to cool slightly.
3. Prepare the : Biscuit Cups: Flatten each biscuit dough round with your hands or a rolling pin, then press them into the muffin tin cups to form a "crust."
4. Fill the : Cups: Spoon the ground beef mixture into each biscuit cup, filling them generously. Top with crumbled bacon and shredded cheddar cheese.
5. Add the : Sweet Glaze: In a small bowl, mix the brown sugar and honey together. Drizzle this mixture over the tops of the filled cups for a sweet glaze. If you like it spicy, sprinkle diced jalapeños on top.
6. Bake: Place the muffin tin in the preheated oven and bake for 12-15 minutes, or until the biscuit edges are golden brown and the cheese is melted and bubbly.
7. Serve: Allow the cups to cool slightly before serving warm. Enjoy this fun and flavorful twist on cheeseburgers!

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

Original recipe: <https://chefmaniac.com/a-flavor-explosion-sweet-spicy-bbq-bacon-cheeseburger-cups-recipe/>