

Sweet and Savory Brie-Stuffed Pretzel Bites with Bacon and Honey

Savory, gooey, sweet, and golden - these



OVEN
400°F

TIME
20 min

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INGREDIENTS

- 1 package of pretzel dough (store-bought or homemade)
- 6 slices maple bacon, cooked and crumbled
- 1 wheel of brie, cut into small cubes
- 1/4 cup honey

DIRECTIONS

- 1.** Preheat the Oven: Follow your pretzel dough package instructions - typically around 400°F. Line a baking sheet with parchment paper.
- 2.** Prep the Dough: Roll out the dough and cut into small squares, about 2-inch pieces.
- 3.** Fill & Fold: Place a cube of brie and a pinch of crumbled bacon in the center of each square. Fold the corners together and pinch to seal, forming a bite-sized ball.
- 4.** Bake: Place the filled bites seam-side down on the prepared baking sheet. Bake for 15-20 minutes, or until golden brown and cooked through.
- 5.** Warm the Honey: While the bites bake, gently warm honey in a small saucepan over low heat until pourable.
- 6.** Drizzle & Serve: Once the pretzel bites are done, drizzle with warm honey. Serve warm and let the compliments roll in.

SWAPS & NOTES

Pretzel Dough : Can't find pretzel dough?

Pizza dough works great - just brush with baking soda wash for the pretzel effect.

Bacon : Maple bacon is best, but plain works too - add a dash of maple syrup if needed.

Use camembert or even a chunk of cream cheese for a creamy center.

TIPS FOR SUCCESS

Seal Well : Pinch tightly so the gooey brie stays inside.

Warm Honey Gently : Don't overheat - just melt it enough to pour easily.

Serve Fresh : These are best warm, right out of the oven.

Make Ahead : Prep and freeze the stuffed bites raw, then bake when ready.

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

Original recipe: <https://chefmaniac.com/sweet-and-savory-brie-stuffed-pretzel-bites-with-bacon-and-honey/>