

This Grilled Cheese Donut Sandwich Stuffed with Mac & Bacon Is Outrageous

Sometimes, comfort food needs to be bold. Like,



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15 min

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INGREDIENTS

2 glazed donuts, sliced in half horizontally

1 cup prepared macaroni and cheese

4 strips bacon, cooked and crispy

1 tbsp butter

? Ingredient Tips & Swaps:

Donuts: Glazed cake donuts hold up best-avoid super soft ones that may fall apart.

Mac & cheese: Leftovers are perfect; boxed, baked, or homemade all work.

Bacon: Thick-cut is ideal for texture. Turkey bacon or plant-based bacon are great too.

Butter: Use salted for more flavor; or brush with garlic butter for a savory twist.

??? Instructions:

1 Prep the Donuts:

2 Layer the Filling:

A scoop of mac and cheese

2 strips of bacon (whole or chopped)

Optional: a little extra shredded cheese if you want that extra melt

3 Grill It Up:

? Tips for Success:

Low and slow heat is key-don't burn the sugar in the glaze.

Don't overfill-a little mac goes a long way, and you want it to stay inside.

Press gently while cooking to ensure contact and even browning.

? Pairing Ideas & Serving Suggestions:

? Beer Cheese Dip as a pre-game snack

? Sheet Pan Quesadillas for a party platter of epic snacks

? Dorito Casserole for a full-on comfort food night

? Chocolate Chip Cookie Dough Brownie Bombs for dessert madness

? Edible Cookie Dough for a chilled follow-up bite

? Storage & Reheating:

Best fresh - the donut texture doesn't hold up well to refrigeration

Reheat carefully in a nonstick skillet for 2-3 minutes to revive the crispness

Avoid microwave - the donut gets rubbery and loses its magic

? More Recipes You'll Love:

Beer Cheese Dip

Dorito Casserole

Sheet Pan Quesadillas

Edible Cookie Dough

DIRECTIONS

1. Prep the Donuts: Slice each donut in half horizontally like a sandwich bun.
2. Spread butter on the cut side of each donut half.
3. Layer the Filling: On one half of a donut, layer:
 4. A scoop of mac and cheese
 5. 2 strips of bacon (whole or chopped)
 6. Optional: a little extra shredded cheese if you want that extra melt
7. Top with the second donut half, buttered side out.
8. Repeat for the second sandwich.
9. Grill It Up: Heat a skillet over medium heat.
10. Place sandwiches in the skillet and press gently with a spatula. Grill for 2-3 minutes per side, or until golden and crispy and the cheese is melty inside.
11. Let cool slightly before slicing in half and serving.
12. ? Tips for Success: Low and slow heat is key-don't burn the sugar in the glaze.
13. Don't overfill-a little mac goes a long way, and you want it to stay inside.
14. Press gently while cooking to ensure contact and even browning.
15. ? Pairing Ideas & Serving Suggestions: This sweet-savory grilled cheese is rich, so pair it with something simple or equally bold:
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21. ? Storage & Reheating: Best fresh - the donut texture doesn't hold up well to refrigeration
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23. Avoid microwave - the donut gets rubbery and loses its magic
24. ? More Recipes You'll Love: Love crazy-good comfort food mash-ups? Add these to your must-make list:
25. Beer : Cheese Dip

TIPS FOR SUCCESS

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