

Turkey Bacon Pizza Waffles: Crispy, Cheesy, and Totally Over-the-Top

Turkey Bacon-Stuffed Pizza Waffle Madness



OVEN
350°F

TIME
6 min

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INGREDIENTS

1 can refrigerated pizza dough (or homemade)
1 cup shredded mozzarella cheese
½ cup shredded cheddar cheese
¾ cup cooked turkey bacon, chopped
¾ cup pizza sauce (plus more for dipping)
1 teaspoon Italian seasoning
1 teaspoon garlic powder
Non-stick spray or oil (for the waffle iron)
Optional Garnishes:
Crushed red pepper
Grated Parmesan
Fresh basil leaves

DIRECTIONS

1. Preheat the Waffle Iron: Heat your waffle maker and lightly coat it with non-stick spray or brush with oil.
2. Make the Filling: In a bowl, mix together mozzarella, cheddar, chopped turkey bacon, Italian seasoning, and garlic powder.
3. Roll and Stuff the Dough: Roll out pizza dough and cut into rectangles roughly the size of your waffle maker sections.
4. On one half of each rectangle, spread about a tablespoon of pizza sauce.
5. Add a generous scoop of the cheese and turkey bacon filling.
6. Fold the other half of the dough over the filling and press edges firmly to seal (use a fork or pinch with your fingers).
7. Waffle It: Carefully place each filled dough pocket into the hot waffle iron.
8. Close the lid and cook for 4-6 minutes, until golden brown, crispy, and cooked through.
9. Rest and Serve: Remove from waffle maker and let rest for 2 minutes before serving.
10. Slice in half if desired, and serve with extra warm pizza sauce for dipping.
11. Garnish with optional : Parmesan, crushed red pepper, or fresh basil.

TIPS FOR SUCCESS

Don't overfill the dough-just enough to seal properly and keep the waffle iron from leaking.

Make sure the dough is sealed tight -use a little water to help pinch if needed.

Let rest after cooking to avoid burns from molten cheese!

For extra crispiness, brush the outside of the dough with olive oil before waffling. ?

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

Original recipe: <https://chefmaniac.com/turkey-bacon-pizza-waffles-crispy-cheesy-and-totally-over-the-top/>