

Turkey Bacon Baked Brie Fritters - The Crispy, Gooey Appetizer You've Been Craving

If you love creamy cheese, crispy bites, and bold flavor, these



OVEN
350°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Fritter Filling:

8 oz Brie cheese, rind removed and cut into small cubes

4 slices cooked turkey bacon, finely chopped

1 tbsp honey or maple syrup (optional, for sweetness)

1/4 tsp black pepper

For the Batter and Coating:

1/2 cup all-purpose flour

1/2 tsp baking powder

1/4 tsp salt

1/4 tsp garlic powder

1 egg

1/3 cup milk

1/2 cup panko breadcrumbs (for coating)

Vegetable oil, for frying

Optional Garnish or Dip:

Fig jam, cranberry sauce, or spicy mustard

Fresh thyme or parsley for garnish

DIRECTIONS

- 1. Prepare the Filling::** Combine brie cubes, chopped turkey bacon, black pepper, and honey/maple syrup if using. Form into 1-tbsp-sized balls. Chill in the freezer for 15-20 minutes to firm up.
- 2. Make the Batter::** Whisk flour, baking powder, salt, and garlic powder in one bowl. In another, whisk egg and milk. Combine to make a smooth, thick batter.
- 3. Coat the Fritters::** Dip each chilled brie ball into the batter, then roll in panko until fully coated. Press gently to help crumbs adhere.
- 4. Fry to Perfection::** Heat oil in a deep skillet or pot to 350°F (175°C). Fry fritters in batches for 2-3 minutes until golden and crisp. Remove with a slotted spoon and drain on paper towels.
- 5. Serve Hot::** Plate and serve warm with your choice of dipping sauce. Garnish with fresh herbs if desired.

SWAPS & NOTES

, and irresistible texture-and repackage it into finger food form.

They're faster than assembling a big wheel of baked brie, way easier to serve, and dangerously addictive.

Think: fried brie bites meet comfort food with a modern, bacon-infused twist.

Bacon Upgrade : Pancetta or smoked prosciutto also shine here.

TIPS FOR SUCCESS

Don't Skip the Chill : Freezing the brie mixture helps it hold shape and prevents melting too fast during frying.

Keep Oil Hot : Use a thermometer to maintain oil at 350°F for ideal crisping without greasiness.

Serve Immediately : These are best when warm and gooey inside-don't wait!

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

Original recipe: <https://chefmaniac.com/turkey-bacon-baked-brie-fritters-the-crispy-gooey-appetizer-youve-been-craving/>