

Golden Cheesy Bacon Rolls: The Ultimate Savory Snack

warm, crispy, and cheese-filled snack



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 1 can refrigerated crescent roll dough (or puff pastry)
- 8 slices bacon, cooked and crumbled
- 1 ½ cups shredded cheddar cheese (or mozzarella)
- 2 tablespoons butter, melted
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- 1 teaspoon dried parsley (for garnish)
- 1 egg (for egg wash, optional)

How to Make Golden Cheesy Bacon Rolls:

1. Preheat the Oven:
2. Prepare the Dough:
3. Add the Bacon and Cheese:
4. Roll and Slice:
5. Brush with Butter and Seasoning:
6. Bake Until Golden:
7. Serve and Enjoy:

My Best Tips for Perfect Cheesy Bacon Rolls:

Use high-quality cheese - Sharp cheddar, Gouda, or Monterey Jack add the best flavor.

Try different meats - Swap bacon for sausage, ham, or turkey for variety.

Make them extra crispy - Use puff pastry instead of crescent dough for a crunchier texture.

Add a little spice - A pinch of cayenne or red pepper flakes adds a nice kick.

What to Serve with Cheesy Bacon Rolls:

Dipping sauces - Ranch, marinara, honey mustard, or chipotle mayo.

A fresh side salad - To balance out the richness.

Soup pairing - Serve alongside tomato soup or creamy potato soup.

Breakfast platter - Pair with scrambled eggs and fruit for a complete meal.

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. **Prepare the Dough:** Unroll the crescent dough or puff pastry on a lightly floured surface. If using crescent dough, press the seams together to form a single sheet.
3. **Add the Bacon and Cheese:** Sprinkle shredded cheese evenly over the dough, followed by the crumbled bacon.
4. **Roll and Slice:** Carefully roll the dough into a tight log, starting from the long edge. Slice into 1-inch rounds using a sharp knife.
5. **Brush with Butter and Seasoning:** Place the rolls on the prepared baking sheet. Brush the tops with melted butter, then sprinkle with garlic powder, paprika, and parsley. If using egg wash, brush the tops with a lightly beaten egg for extra golden color.
6. **Bake Until Golden:** Bake for 15-20 minutes, or until the rolls are golden brown and crispy.
7. **Serve and Enjoy:** Let them cool for a couple of minutes before serving. Enjoy them warm with a side of ranch, honey mustard, or marinara sauce!
8. **My Best Tips for Perfect Cheesy Bacon Rolls:** Use high-quality cheese - Sharp cheddar, Gouda, or Monterey Jack add the best flavor.
9. **Try different meats -** Swap bacon for sausage, ham, or turkey for variety.
10. **Make them extra crispy -** Use puff pastry instead of crescent dough for a crunchier texture.
11. **Add a little spice -** A pinch of cayenne or red pepper flakes adds a nice kick.

12. What to Serve with Cheesy Bacon Rolls: These rolls are delicious on their own, but here are a few great serving ideas:
13. Dipping sauces - Ranch, marinara, honey mustard, or chipotle mayo.
14. A fresh side salad - To balance out the richness.
15. Soup pairing - Serve alongside tomato soup or creamy potato soup.
16. Breakfast platter - Pair with scrambled eggs and fruit for a complete meal.
17. FAQs: Can I make these ahead of time? Yes! Assemble the rolls, cover them, and refrigerate for up to 12 hours before baking.
18. How do I store leftovers? Store leftovers in an airtight container in the fridge for up to 3 days. Reheat in the oven at 350°F for 5 minutes to crisp them back up.
19. Can I freeze these bacon rolls? Absolutely! Freeze unbaked rolls on a tray, then transfer to a freezer bag. Bake from frozen, adding a few extra minutes to the cook time.
20. These : Golden Cheesy Bacon Rolls are everything you want in a savory, melty, and crispy bite-sized treat. Whether you're making them for breakfast, a party, or just because, they'll be a hit every time.
21. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/golden-cheesy-bacon-rolls-the-ultimate-savory-snack/>