

## Honey Bacon Brimming Loaded Breakfast Bowl Cream Cheese Cascade: Your Morning Masterpiece

Honey Bacon Brimming Loaded Breakfast Bowl Cream Cheese Cascade



**OVEN**  
**400°F**

**TIME**  
**15-20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 6 slices of bacon (preferably thick-cut)
- 1/4 cup honey
- 4 eggs
- 1/4 cup milk
- Salt and pepper to taste
- 1 cup frozen hash browns (shredded or diced)
- 1/2 cup shredded cheddar cheese
- 1/4 cup cream cheese
- 2 green onions, chopped, for garnish

### DIRECTIONS

- 1.** Prepare the : Honey Bacon: Preheat your oven to 400°F (200°C). Lay the 6 slices of bacon on a baking sheet lined with parchment paper or foil for easy cleanup. Drizzle the honey evenly over the bacon slices.
- 2.** Bake for 15-20 minutes, or until the bacon is crispy and beautifully caramelized. Keep a close eye on it during the last few minutes, as honey can burn quickly. Remove from oven and let cool slightly, then crumble.
- 3.** Prepare the : Eggs: In a medium bowl, whisk together the 4 eggs, 1/4 cup milk, and season with salt and pepper to taste until well combined and frothy.
- 4.** Cook the : Hash Browns: Heat a large skillet over medium-high heat. Add the 1 cup of frozen hash browns and cook according to package directions, stirring occasionally, until they are crispy and golden brown.
- 5.** Scramble : Eggs with Hash Browns: Once the hash browns are crispy, reduce the heat to medium. Pour the whisked egg mixture over the hash browns in the skillet. Cook, stirring gently, until the eggs are scrambled to your desired doneness.
- 6.** Combine with : Bacon: Once the eggs are cooked, remove the skillet from the heat. Add the crumbled honey bacon to the scrambled egg and hash brown mixture and stir to combine everything evenly.
- 7.** Assemble the : Bowls: Divide the delicious hash brown, egg, and bacon mixture evenly into two serving bowls. Top each bowl generously with the 1/2 cup of shredded cheddar cheese.
- 8.** Prepare the : Cream Cheese Cascade: In a small saucepan or a microwave-safe bowl, gently melt the 1/4

cup of cream cheese over very low heat on the stovetop, stirring constantly, or in the microwave in 15-second intervals, stirring in between, until smooth and pourable.

9. Drizzle and : Garnish: Drizzle the melted cream cheese generously over the top of each breakfast bowl, allowing it to cascade over the cheese and egg mixture. Garnish with the chopped green onions.
10. Serve and : Enjoy: Serve your Honey Bacon Brimming Loaded Breakfast Bowl Cream Cheese Cascade hot and dive into this incredible morning masterpiece!

## SWAPS & NOTES

: sweet, savory, creamy, and crunchy.

The honey bacon is a game-changer - it's irresistibly caramelized and adds a unique flavor dimension.

Then you have the hearty foundation of hash browns and eggs , elevated by rich cheddar and that luxurious cream cheese cascade

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It feels incredibly indulgent, yet it's surprisingly straightforward to put together, especially if you get the bacon prepped first.

## TIPS FOR SUCCESS

Crispy Honey Bacon: Don't overcrowd the baking sheet when making the bacon.

The honey will make it extra crispy and a little chewy - delicious!

Don't Overcook Eggs: Scrambled eggs are best when they are just set and still moist.

Remove them from the heat when they are slightly less cooked than you prefer, as they will continue to cook from residual heat.

