

## Hickory Bacon Artisan Stuffed Croissants: Smoked Gouda Splendor!

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**OVEN**  
**350°F**

**TIME**  
**8-10 min**

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**SAVE**  
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### INGREDIENTS

to create these splendid stuffed croissants: 1 package of hickory bacon (about 6-8 slices, depending on thickness) 2 large, fresh croissants 4 slices of smoked Gouda cheese 1 tablespoon of butter , melted

### DIRECTIONS

1. Steps for the : Recipe
2. Cook the : Bacon:
3. Preheat your oven to 350°F (175°C). In a skillet over medium heat, cook the
4. hickory bacon
5. until it's perfectly crispy. This typically takes 8-10 minutes. Remove the bacon from the skillet and let it drain on paper towels to remove excess grease. Once cooled slightly, crumble the bacon into small pieces.
6. Prepare the : Croissants:
7. Carefully cut each of the
8. 2 croissants
9. in half lengthwise. Using your fingers or a small knife, gently open up a pocket in the center of each croissant half, being careful not to cut all the way through the back.
10. Stuff the : Croissants:
11. 2 slices of smoked Gouda cheese
12. into each croissant pocket. Then, generously fill each pocket with the cooked, crumbled
13. bacon pieces
14. Seal and : Butter:
15. Gently close the croissants, pressing lightly to secure the filling. Brush the tops and sides of the stuffed croissants with the
16. melted butter
17. . This will help them crisp up and turn a beautiful golden brown in the oven.
18. Place the stuffed croissants on a baking sheet. Bake in the preheated oven for

19. 10-12 minutes
20. , or until the croissants are golden brown, flaky, and the
21. smoked Gouda cheese is beautifully melted and gooey
22. Remove the croissants from the oven and let them cool for just a minute or two (the cheese will be very hot!). Serve the
23. Hickory : Bacon Artisan Stuffed Croissants with Smoked Gouda Splendor
24. warm and enjoy every indulgent bite!

## SWAPS & NOTES

Bacon: While hickory bacon adds a wonderful smoky depth, any good quality crispy bacon will work.

You can also make candied bacon for a sweet and savory twist!

Croissants: Freshly baked, large, buttery croissants are key.

Day-old croissants can be refreshed and work fine too, but ensure they are not stale.

## TIPS FOR SUCCESS

Crispy Bacon: Ensure your bacon is truly crispy before crumbling.

This provides a delightful textural contrast.

Gentle Handling: Croissants are delicate!

Handle them gently when cutting and stuffing to avoid tearing.

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

Original recipe: <https://chefmaniac.com/hickory-bacon-artisan-stuffed-croissants-smoked-gouda-splendor/>