

Maple Bacon Sophisticated Stuffed Pretzel Bites: Époisses Euphoria!

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OVEN
375°F

TIME
12-15 min

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INGREDIENTS

1 package of refrigerated biscuit dough (the flaky layers kind works well)
8 slices of bacon, cooked until crispy and crumbled
1/4 cup maple syrup (pure maple syrup for best flavor)
4 oz Époisses cheese, cut into small cubes (or a similar very soft, pungent cheese)
1/4 cup melted butter
1/4 cup brown sugar
1 tsp cinnamon
1/4 cup chopped pecans

DIRECTIONS

1. Prepare the : Dough & Filling: Preheat your oven to 375°F (190°C). Roll out each biscuit from the package slightly (if needed to make them flatter), then cut each biscuit into quarters. In a medium bowl, mix together the cooked and crumbled bacon, maple syrup, and the small cubes of Époisses cheese until well combined.
2. Stuff the : Bites: Place a small spoonful of the bacon and cheese mixture onto the center of each biscuit quarter. Carefully fold the dough over the filling, bringing the edges together, and pinch them firmly to seal the bite into a ball or a neat parcel. Ensure the filling is fully enclosed. Place the stuffed pretzel bites (seam-side down if possible) on a baking sheet lined with parchment paper.
3. Prepare the : Sweet Topping: In a separate small bowl, mix together the melted butter, brown sugar, cinnamon, and chopped pecans. Stir until well combined.
4. Brush and : Bake: Liberally brush the butter, brown sugar, cinnamon, and pecan mixture over the tops (and sides, if desired) of the stuffed pretzel bites.
5. Bake in the preheated oven for 12-15 minutes, or until the pretzel bites are golden brown, puffed, and the topping is bubbly and caramelized.
6. Serve : Warm: Remove from the oven and let them cool for just a minute or two (the filling will be very hot!). Serve these Maple Bacon Sophisticated Stuffed Pretzel Bites warm and enjoy the truly decadent combination of maple bacon, creamy cheese, and sweet pecans in each glorious bite!

SWAPS & NOTES

of the Epoisses cheese, creating a sophisticated sweet and savory profile that is simply divine.

The simplicity of using refrigerated biscuit dough for the base makes this surprisingly accessible, yet the final result feels incredibly elevated and gourmet.

It's perfect for an elegant appetizer, a unique brunch item, or just when you want to treat yourself to something truly special.

If you're into effortlessly impressive and decadent treats, you'll also love my Baked Brie Appetizer, my favorite effortless way to impress guests!

TIPS FOR SUCCESS

Seal Tightly: Ensure the dough is well-sealed around the filling to prevent the cheese from oozing out excessively during baking.

Uniform Size: Try to make the bites roughly the same size so they bake evenly.

Don't Overbake: Keep an eye on them!

Because of the sugar in the topping, they can brown quickly.

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

Original recipe: <https://chefmaniac.com/maple-bacon-sophisticated-stuffed-pretzel-bites-epoisses-euphoria/>