

Bacon Stuffed French Toast Cream Cheese Mug: Your Ultimate Breakfast Bliss

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TIME
2-3 min

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INGREDIENTS

2 slices of bread (brioche or challah work best for richness)

2 strips of bacon, cooked until crispy and chopped

2 large eggs

2 tbsp cream cheese, softened

1 tbsp maple syrup, plus more for drizzling

1/4 tsp ground cinnamon

1/4 tsp vanilla extract

Butter for greasing mug

Swaps and Notes:

Bread: Brioche, challah, or Texas toast are excellent choices for French toast due to their hearty texture and ability to soak up the egg mixture. Regular sandwich bread will also work.

Bacon: Cook the bacon until it's very crispy; this provides a crucial texture contrast to the soft French toast.

Cream Cheese: Ensure your cream cheese is softened to room temperature for easy mixing. You could use a flavored cream cheese (like a vanilla bean cream cheese) for an extra twist.

Maple Syrup: Real maple syrup is highly recommended for the best flavor. Honey or agave nectar could be substituted, but the taste will be different.

Spices: A tiny pinch of nutmeg could be added with the cinnamon for extra warmth.

Optional Toppings: A dusting of powdered sugar, fresh berries, or extra maple syrup for drizzling

are highly encouraged!

Instructions:

Prep Bacon & Cream Cheese Filling: Cook the bacon in a skillet or microwave until it's perfectly crispy. Let it cool slightly, then chop it into small pieces. In a small bowl, mix together the softened cream cheese, 1 tablespoon maple syrup, cinnamon, and vanilla extract until well combined and smooth.

Prepare Bread for Stuffing: Take each of the 2 slices of bread. If desired, you can gently press down the center of each slice with a spoon to create a slight indentation, or just leave them flat. Spread a generous amount of the prepared cream cheese mixture evenly on one side of each bread slice.

Assemble Sandwich: Place about half of the chopped crispy bacon on the cream cheese side of one slice of bread. Top with the other cream cheese-spread slice of bread, cream cheese side down, to create a bacon-stuffed sandwich.

Cube & Mug It: Cut the bacon-stuffed bread sandwich into small, bite-sized cubes (about 1/2 to 3/4 inch). Grease the inside of a large, microwave-safe mug with a little butter. Place the bread cubes gently into the prepared mug.

Egg Batter & Soak: In a separate small bowl, whisk the 2 eggs until well beaten. Carefully pour the whisked eggs over the bread cubes in the mug, ensuring all the bread is coated. Let the mixture sit for 2-3 minutes to allow the bread to soak up as much of the egg mixture as possible.

Microwave to Cook: Microwave the mug on high for 2-3 minutes, or until the egg is cooked through and the French toast looks puffed and set. The exact time will depend on your microwave's wattage and the size of your bread cubes.

Cool & Serve: Carefully remove the mug from the microwave (it will be hot!). Let it cool slightly for a minute or two to allow it to set. Drizzle with extra maple syrup if desired. Enjoy your delicious Bacon Stuffed French Toast Cream Cheese Mug!

Tips for Success:

Soak Time is Key: Don't rush the soaking step. Allowing the bread to fully absorb the egg mixture ensures a custardy, tender French toast.

Crispy Bacon: The contrast of truly crispy bacon against the soft French toast is essential for maximum enjoyment.

Microwave Watch: Microwaves vary. Start with the lower cook time and add in 30-second increments until the egg is fully cooked.

Grease Mug Well: This helps prevent sticking and makes cleanup easier.

Optional Top: For a slight crust, you can transfer the cooked mug to a toaster oven for a few minutes after microwaving, watching closely.

Serving Suggestions and Pairings:

Coffee or Tea: Pair with your favorite morning beverage.

Fresh Fruit: A side of fresh berries or sliced banana would be a refreshing complement.

Other Breakfast Favorites: If you love easy breakfast ideas, this mug would fit right into a spread with [This One-Pan Breakfast Bake Will Make You Skip](#) or be a fun companion to [The Viral Cottage Cheese Pancake Everyone's](#).

Quick Baked Goods: For more easy and comforting baked goods, consider making [This Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas](#) or [These Easy Pumpkin Spice Muffins are My Favorite Fall Treat to Bake on Repeat](#).

Storage and Leftover Tips:

DIRECTIONS

- 1. Prep : Bacon & Cream Cheese Filling:** Cook the bacon in a skillet or microwave until it's perfectly crispy. Let it cool slightly, then chop it into small pieces. In a small bowl, mix together the softened cream cheese, 1 tablespoon maple syrup, cinnamon, and vanilla extract until well combined and smooth.
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13. **Serving Suggestions and Pairings:** This French Toast Cream Cheese Mug is a complete and satisfying breakfast or brunch on its own.
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18. **Storage and Leftover Tips:** This French Toast Cream Cheese Mug is truly best enjoyed fresh from the microwave, while warm and gooey. It is not recommended for storing or reheating, as the texture of the French toast and cream cheese filling will change significantly. The best strategy is to cook the bacon and prepare the cream cheese mixture ahead of time, then assemble and microwave just before you're ready to eat.
19. **More Recipes You Will Love:** If you loved the quick, sweet-and-savory comfort of this breakfast mug, you'll definitely want to try these other fantastic and easy recipes:
20. **This : [One-Pan Breakfast Bake Will Make You Skip](#)**
21. **The : [Viral Cottage Cheese Pancake Everyone's](#)**
22. **This 3-: [Ingredient Egg Wrap is Taking Over Busy](#)**
23. **Final Thoughts:** The Bacon Stuffed French Toast Cream Cheese Mug is a brilliant culinary shortcut that brings incredible breakfast flavors to your table in mere minutes. It's warm, comforting, and perfectly balanced with sweet, savory, and creamy notes, making it an instant favorite for any morning. Give it a try,

and transform your breakfast routine!

24. What are your go-to quick breakfast hacks or favorite mug meals? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more clever and delicious recipes!

SWAPS & NOTES

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Regular sandwich bread will also work.

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Cream Cheese: Ensure your cream cheese is softened to room temperature for easy mixing.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/bacon-stuffed-french-toast-cream-cheese-mug-your-ultimate-breakfast-bliss/>