

Candied Bacon Loaded French Toast Bombs with Cream Cheese: Your New Brunch Obsession

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OVEN
375°F

TIME
15-20 min

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Recipe Card

SAVE
PDF

INGREDIENTS

8 slices of thick-cut bacon
1/4 cup packed light brown sugar
1/4 cup pure maple syrup (plus more for serving, if desired)
8 slices of brioche bread (thick-cut is best)
8 tablespoons cream cheese, softened
1 teaspoon ground cinnamon
4 large eggs
1/2 cup whole milk
1 teaspoon vanilla extract
Powdered sugar for dusting

DIRECTIONS

1. Let's get cooking these delectable : French toast bombs!
2. Prepare : Candied Bacon: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper. Arrange the 8 slices of thick-cut bacon in a single layer on the prepared baking sheet. Evenly sprinkle the 1/4 cup of brown sugar over the bacon slices, then drizzle with the 1/4 cup of maple syrup.
3. Bake : Bacon: Bake the bacon in the preheated oven for 15-20 minutes, or until the bacon is crispy and beautifully caramelized. Keep a close eye on it during the last few minutes to prevent burning, as sugar can burn quickly. Remove from the oven and let it cool completely on the baking sheet; it will crisp up further as it cools. Once cool, cut each slice of candied bacon in half.
4. Assemble : Sandwiches: Take 4 slices of brioche bread. Evenly spread 1 tablespoon of softened cream cheese onto each of these four slices. Place 4 halves of the cooled candied bacon on top of the cream cheese on each slice. Sprinkle generously with 1 teaspoon of cinnamon. Place the remaining 4 slices of brioche bread on top to create four delicious sandwiches.
5. Prepare : Egg Custard: In a shallow dish (wide enough to dip the sandwiches), whisk together the 4 large eggs, 1/2 cup milk, and 1 teaspoon vanilla extract until well combined.
6. Dip : Sandwiches: Carefully dip each assembled brioche sandwich into the egg mixture, making sure to coat both sides thoroughly. Let any excess custard drip off.

7. Cook : French Toast: Heat a large non-stick skillet or griddle over medium heat. Add a light drizzle of vegetable oil or a pat of butter to the skillet. Place the dipped sandwiches in the hot skillet and cook for 2-3 minutes per side, or until golden brown and crispy, and the cream cheese is warm. Cook in batches if necessary to avoid overcrowding the pan.
8. Cool and : Cut: Remove the cooked French toast sandwiches from the skillet and let them cool slightly on a cutting board for a few minutes. This makes them easier to handle.
9. Form "Bombs": Using a sharp knife, carefully cut each French toast sandwich into bite-sized pieces or "bombs" - typically 4-6 pieces per sandwich, depending on your desired size.
10. Serve: Arrange the Candied Bacon Loaded French Toast Bombs with Cream Cheese on a serving platter. Dust generously with powdered sugar before serving. You can also offer extra maple syrup on the side for dipping! Enjoy this sweet and savory breakfast treat!

SWAPS & NOTES

: the salty crunch of the candied bacon, the tangy creaminess of the cream cheese, and the soft, rich sweetness of the French toast.

It's a symphony of flavors that's both comforting and exciting.

Plus, making them into "bombs" (or bite-sized pieces) makes them incredibly fun to eat and share, perfect for a relaxed weekend brunch with friends or family.

They feel incredibly decadent, yet they're surprisingly straightforward to prepare, proving that gourmet doesn't have to mean complicated.

TIPS FOR SUCCESS

Don't Rush the Bacon: Let the candied bacon cool completely.

It becomes wonderfully crisp as it chills, which is crucial for texture.

Thick Bread is Key: Brioche or challah are ideal because their sturdy yet soft texture can handle the filling and the custard dip

without getting soggy.

Soften Cream Cheese: Ensure your cream cheese is softened to room temperature for easy, smooth spreading.

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

Original recipe: <https://chefmaniac.com/candied-bacon-loaded-french-toast-bombs-with-cream-cheese-your-new-brunch-obsession/>