

Molasses Smoked Bacon Candy: The Irresistible Sweet and Savory Obsession

I'm a big believer that food should excite and delight, and this



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 pound thick-cut bacon (preferably good quality, as it holds up better)
- 1/2 cup brown sugar (light or dark)
- 1/4 cup molasses (unsulphured blackstrap or regular)
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper (adjust to your spice preference)
- Pinch of salt (if your bacon isn't very salty)

DIRECTIONS

- 1. Prepare for : Baking:** Preheat your oven to 350°F (175°C). Line a large baking sheet with aluminum foil for easy cleanup - this is crucial, as the glaze can get sticky! Place a wire rack on top of the foil-lined baking sheet. This allows the fat to drip away, ensuring crispier bacon candy.
- 2. Arrange : Bacon:** Lay the bacon strips in a single layer on the wire rack, ensuring they don't overlap.
- 3. Make the : Glaze:** In a small bowl, combine the brown sugar, molasses, smoked paprika, cayenne pepper, and a pinch of salt (only if your bacon isn't particularly salty). Mix everything together until it forms a smooth, well-combined paste.
- 4. Glaze the : Bacon:** Using a pastry brush or the back of a spoon, evenly brush the molasses mixture onto both sides of the bacon strips. Ensure each piece is well coated.
- 5. First : Bake:** Place the baking sheet in the preheated oven and bake for 15 minutes.
- 6. Flip and : Re-glaze:** Carefully remove the baking sheet from the oven. Using tongs, carefully flip each bacon strip. If there's any remaining molasses mixture in your bowl, brush it onto this second side of the bacon.
- 7. Final : Bake:** Return the baking sheet to the oven and continue baking for an additional 10-15 minutes, or until the bacon is crisp and deeply caramelized. Keep a close eye on it during the last few minutes, as it can go from perfect to burnt quickly due to the sugar.
- 8. Cool and : Cut:** Remove the baking sheet from the oven. The bacon might still seem a little soft, but it will

crisp up significantly as it cools. Let it cool on the wire rack for at least 10-15 minutes before attempting to move it. Once slightly cooled, it will be easier to handle. Carefully peel the bacon strips from the rack (they will be sticky!) and cut them into bite-sized pieces if desired.

9. **Serve:** Enjoy your delicious Molasses Smoked Bacon Candy as a sweet and savory treat! It's fantastic warm or at room temperature.

SWAPS & NOTES

Bacon: Thick-cut bacon is highly recommended for this recipe as it provides a better chew and can handle the glaze without becoming brittle too quickly.

Regular bacon can work, but watch it closely as it bakes faster.

Sweetener: While brown sugar and molasses create that classic deep flavor, you can experiment with maple syrup instead of molasses for a "maple bacon candy" twist.

Spices: Adjust the cayenne pepper to your liking; omit it for no heat, or increase for a spicier kick.

TIPS FOR SUCCESS

Foil and Rack are Essential: Don't skip these!

The foil makes cleanup a breeze, and the rack allows air circulation for crispy bacon.

Watch Closely: Sugary glazes can burn quickly.

Keep an eye on your bacon, especially during the final minutes of baking.

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

Original recipe: <https://chefmaniac.com/molasses-smoked-bacon-candy-the-irresistible-sweet-and-savory-obsession/>