

Bacon Cheddar Stuffed Pretzel Rolls with Colossal Cheese Pull: Your New Party MVP

Bacon Cheddar Stuffed Pretzel Rolls



OVEN
400°F

TIME
15-20 min

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INGREDIENTS

1 package of refrigerated pizza dough (the kind in a can works great!)
1 cup of shredded cheddar cheese
6 slices of bacon, cooked until crispy and crumbled
1/4 cup of baking soda
2 cups of hot water
1 egg, beaten
Coarse salt, for topping (pretzel salt if you can find it!)

DIRECTIONS

- 1. Preheat and : Prep:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper - this is essential to prevent sticking.
- 2. Roll and : Cut Dough:** On a lightly floured surface, roll out your refrigerated pizza dough. It doesn't need to be perfectly thin, about 1/4-inch thick is good. Cut the dough into 6 equal squares. A pizza cutter works great for this!
- 3. Prepare the : Filling:** In a medium bowl, combine the shredded cheddar cheese and the crumbled, cooked bacon. Mix them together well.
- 4. Stuff the : Rolls:** Place a generous spoonful of the bacon and cheese mixture in the center of each dough square. Carefully fold the edges of the dough over the filling, pinching them together tightly to seal the filling inside. Try to make them as round as possible, like little dough balls.
- 5. The : Pretzel Bath:** In a small, shallow bowl (or a wide dish), mix together the baking soda and 2 cups of hot water until the baking soda is completely dissolved. This is your pretzel bath!
- 6. Dip and : Place:** Carefully dip each stuffed pretzel roll into the baking soda mixture, ensuring all sides are coated. Don't soak them for too long, just a quick dip. Place the dipped rolls onto your prepared baking sheet, leaving some space between them.
- 7. Egg : Wash and Salt:** In another small bowl, whisk the egg. Brush the tops and sides of each roll with the beaten egg. This helps achieve that beautiful golden-brown color and helps the salt adhere. Immediately sprinkle generously with coarse salt.

8. Bake: Bake in the preheated oven for 15-20 minutes, or until the rolls are golden brown, puffed up, and the cheese inside is gloriously melted and bubbly.
9. Serve and : Enjoy: Remove from the oven and let them cool for just a minute or two. Serve warm and get ready for that amazing, colossal cheese pull!

SWAPS & NOTES

Pizza Dough: While refrigerated pizza dough is a fantastic shortcut, you can absolutely use homemade pizza dough if you prefer.

Just ensure it's at room temperature and pliable.

Cheddar Cheese: Sharp cheddar gives the best flavor, but mild or medium cheddar will work too.

Feel free to mix in other cheeses like Monterey Jack, a Mexican blend, or even a bit of mozzarella for extra stretch.

TIPS FOR SUCCESS

Don't Overfill: While it's tempting to cram in as much cheese and bacon as possible, overfilling can make it hard to seal the rolls properly, leading to cheesy explosions (fun, but messy!).

Seal Tightly: Pinch those seams really well!

A good seal ensures the cheese stays inside and creates that impressive pull.

Hot Water for Bath: Using hot water helps the baking soda dissolve quickly and efficiently.

