

Bacon Brie Stuffed French Toast Bombs with Explosive Maple Drizzle: A Brunch Revelation!

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OVEN
350°F

TIME
2-3 min

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INGREDIENTS

8 slices of thick-cut bacon
4 oz of Brie cheese, rind removed and cut into small cubes
8 slices of bread, crusts removed (brioche or challah work wonderfully)
2 eggs
1/2 cup of milk (any kind)
1 tsp of vanilla extract
1/2 tsp of cinnamon
1/4 cup of maple syrup
1/4 cup of powdered sugar
Oil for frying (vegetable, canola, or grapeseed work well)

DIRECTIONS

- 1.** Cook the : Bacon: In a skillet over medium heat, cook the bacon until it's wonderfully crispy. Remove the bacon from the skillet, place it on a paper towel-lined plate to drain excess grease, and let it cool completely. Once cool, chop it into small, manageable pieces.
- 2.** Prep the : Bread: Take each slice of bread and place it on a clean work surface. Using a rolling pin, flatten each slice as much as possible without tearing it. This helps create a tighter ball.
- 3.** Stuff the : Bombs: Place a few cubes of the prepared Brie cheese and some of the chopped bacon pieces in the center of each flattened bread slice. Don't overfill, or it will be hard to seal.
- 4.** Form the : Balls: Carefully roll the bread around the cheese and bacon filling, pinching the edges tightly to seal it into a neat, tight ball. Take your time to ensure there are no gaps for the cheese to escape during frying.
- 5.** Prepare the : Egg Batter: In a shallow dish (a pie plate works well), whisk together the eggs, milk, vanilla extract, and cinnamon until thoroughly combined.
- 6.** Heat the : Oil: In a large skillet or a deep pot, pour enough oil for frying to come up about an inch or two. Heat the oil over medium heat until it reaches about 350°F (175°C), or until a small piece of bread sizzles immediately when dropped in.
- 7.** Dip and : Fry: Dip each bread ball into the egg mixture, ensuring it is completely and evenly coated. Allow any excess batter to drip off. Carefully place the coated bread balls into the hot oil.

8. Cook to : Golden: Fry the bread balls in batches (do not overcrowd the skillet!) for 2-3 minutes per side, turning occasionally, until they are golden brown and crispy all over.
9. Drain: Remove the fried French toast bombs from the skillet using a slotted spoon and place them on a paper towel-lined plate to drain any excess oil.
10. Prepare : Maple Drizzle: In a small saucepan, gently heat the maple syrup over low heat until it just starts to bubble. Be careful not to let it boil over.
11. Drizzle and : Serve: Arrange the hot French toast bombs on a serving platter. Generously drizzle the warm maple syrup over them and finish with a dusting of powdered sugar. Serve immediately and watch the "explosions" of flavor unfold!

SWAPS & NOTES

Bacon: Thick-cut bacon works best for that satisfying chew and smoky flavor.

Turkey bacon can be used for a lighter option, but the richness of pork bacon is highly recommended.

Brie Cheese: Ensure the rind is removed as it doesn't melt as smoothly.

If you don't have Brie, cream cheese with a pinch of salt, or even mozzarella, could work, though Brie offers a unique creaminess.

TIPS FOR SUCCESS

Don't Rush the Roll: Take your time to really flatten the bread and seal the balls tightly.

A loose seal means melted cheese everywhere.

Temperature Control: Maintain a consistent oil temperature.

If it's too low, the bombs will be greasy; too high, and they'll burn before cooking through.

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

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