

## Maple-Dijon Breakfast Croissant Sandwiches: A Sweet & Savory Morning Treat

Here's what you'll need to create these delicious Maple-Dijon Breakfast Croissant Sandwiches:



**TIME**  
**5-7 min**

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**ChefManiac**

### INGREDIENTS

4 large croissants (freshly baked or bakery-style recommended)  
4 large eggs  
4 slices cheddar cheese (sharp or mild, your preference)  
4 slices cooked bacon (crispy or chewy, to your liking)  
2 tablespoons Dijon mustard  
2 tablespoons pure maple syrup (Grade A Amber or Dark, for richer flavor)  
Salt, to taste  
Freshly ground black pepper, to taste  
Fresh herbs for garnish (optional, such as chopped chives or parsley)

### DIRECTIONS

1. Preheat : Oven and Prepare Sauce:
2. Preheat your oven to 350°F (175°C).
3. In a small bowl, whisk together the 2 tablespoons Dijon mustard, 2 tablespoons pure maple syrup, a pinch of salt, and a dash of freshly ground black pepper until well combined. Set aside.
4. Cook : Eggs and Bacon (if not already cooked):
5. If your bacon is not already cooked, cook 4 slices of bacon in a skillet to your desired crispness. Drain on paper towels and set aside.
6. In the same skillet (or a separate one if preferred), cook the 4 large eggs to your desired doneness. You can fry them individually, scramble them, or even make small, thin omelets that fit the croissant. Season with a pinch of salt and pepper.
7. Prepare : Croissants:
8. Slice each of the 4 croissants in half horizontally.
9. Arrange the croissant halves (bottom and top) on a baking sheet.
10. Assemble and : Glaze Croissants:
11. Spread the prepared maple-Dijon mixture evenly on the cut side of each croissant half (both top and bottom).
12. Layer each bottom croissant half with: 1 slice of cheddar cheese
13. cooked egg
14. slice of cooked bacon
15. Place the other half of the croissant (the top half, glazed side down) on top of the fillings, completing the sandwich.

16. Bake the : Sandwiches:
17. Bake the assembled croissant sandwiches in the preheated oven for 5-7 minutes, or until they are heated through and the cheese is beautifully melted and gooey. The croissants should also be lightly toasted.
18. Garnish and : Serve:
19. Carefully remove the baking sheet from the oven.
20. If desired, garnish the sandwiches with fresh chopped herbs (like chives or parsley).
21. Serve warm immediately for the best experience.

## SWAPS & NOTES

Croissants: Fresh, buttery croissants are key to this recipe.

Day-old croissants can be refreshed slightly in the oven during the warming step.

You could also use English muffins or bagels for a different type of sandwich, though it changes the character of the dish.

Eggs: Cook the eggs to your preference (fried, scrambled, or even a small omelet for each sandwich).

## TIPS FOR SUCCESS

Fresh Croissants: The quality of your croissants really shines here.

Use fresh, flaky ones from a good bakery if possible.

Don't Overcook Eggs: Cook eggs just to your liking, as they will warm slightly in the oven.

Crispy Bacon: If you prefer crispy bacon, ensure it's cooked to your desired level before adding to the sandwich.

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

Original recipe: <https://chefmaniac.com/maple-dijon-breakfast-croissant-sandwiches-a-sweet-savory-morning-treat/>