

## The Donut, Bacon, and Cheese Sandwich: The Ultimate Sweet and Savory Treat

Donut, Bacon, and Cheese Sandwich



**TIME**  
**1-2 min**

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**ChefManiac**

### INGREDIENTS

2 glazed donuts, sliced in half horizontally

4 slices bacon

4 slices cheddar cheese

2 tablespoons maple syrup

1/4 teaspoon ground cinnamon

1/4 teaspoon cayenne pepper (optional)

2 eggs, fried (optional)

Swaps and Notes:

**Donuts:** A classic glazed donut is the best choice here. The sweet, sugary glaze caramelizes beautifully. You can also use plain cake donuts for a less sweet option.

**Bacon:** A thick-cut bacon works best as it stands up to the other ingredients. You can cook it in a pan or bake it in the oven for a hands-off method.

**Cheese:** Sharp cheddar is my preference because its flavor cuts through the sweetness of the donut.

American cheese also works well for its incredible melt.

**Spice:** The cayenne pepper is optional, but I highly recommend it! It adds a subtle heat that really complements the sweetness of the maple syrup and the savory bacon.

Step-by-Step Instructions:

**Cook the Bacon:** In a skillet over medium heat, cook the bacon until it is crispy. Remove the bacon and set it aside on a paper towel-lined plate.

**Melt the Cheese:** Place the sliced donuts, cut side up, on a baking sheet. Place a slice of cheddar cheese on the bottom half of each donut. Put the baking sheet under a broiler for 1-2 minutes, or until the cheese is melted and bubbly. Watch it closely so it doesn't burn.

**Make the Syrup:** While the cheese is melting, in a small bowl, whisk together the maple syrup, ground cinnamon, and cayenne pepper (if using).

**Assemble the Sandwich:** Remove the donuts from the oven. Place two slices of crispy bacon on the bottom half of each donut, over the melted cheese. If you're using an egg, place a fried egg on top of the bacon. Drizzle the maple syrup mixture over the bacon and egg.

**Finish and Serve:** Place the top half of the donut on the sandwich and serve immediately while the cheese is still warm and gooey.

**Tips for Success:**

**Use a Broiler:** Using the broiler is the fastest way to get perfectly melted cheese without the donuts getting too soft.

**Watch it Closely:** Glazed donuts and cheese can go from perfect to burned in a flash. Don't walk away from the broiler!

**Don't Overcook the Bacon:** Cook the bacon until it is crispy, as this adds a great texture contrast to the soft donut.

**Serve Immediately:** This sandwich is best eaten fresh while the cheese is still melted and the donut is warm.

**Serving Suggestions and Pairings:**

**Nutritional Information (per serving, approximate):**

Calories: 600 kcal

Carbohydrates: 45g

Protein: 25g

Fat: 35g

Saturated Fat: 15g

Cholesterol: 100mg

Sodium: 900mg

Fiber: 2g

Sugar: 25g

**Storage and Leftover Tips:**

## DIRECTIONS

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9. **Serve : Immediately:** This sandwich is best eaten fresh

while the cheese is still melted and the donut is warm.

10. **Serving Suggestions and Pairings:** This donut sandwich is a meal on its own. You can serve it with a side of fresh fruit to add some freshness. It's perfect for a weekend brunch. For another fun breakfast idea, try making this one-pan breakfast bake or some hot chocolate cookie cups.
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16. **Cholesterol:** 100mg
17. **Sodium:** 900mg
18. **Fiber:** 2g
19. **Sugar:** 25g
20. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
21. **Storage and Leftover Tips:** This sandwich is best eaten fresh and hot. Leftovers are not recommended as the donut will become soft and the ingredients will lose their delicious texture.
22. **More Recipes You'll Love:** If you enjoy easy, unique, and delicious breakfasts or desserts, you might also like these other recipes:
23. This : [Chocolate Chip Banana Bread](#) is my favorite way to use up overripe bananas
24. The : [Viral Cottage Cheese Pancake](#) everyone's
25. These : [No-Bake Peanut Butter Oatmeal Bars](#) are my favorite snack to keep on hand

## SWAPS & NOTES

: sweet, savory, salty, and a little bit wild.

This Donut, Bacon, and Cheese Sandwich is my answer to that craving.

It's a genius mashup of a classic breakfast sandwich with an unexpected twist—a glazed donut bun.

The combination of the warm, sugary donut, crispy bacon, and a slice of perfectly melted cheddar cheese is a true flavor explosion.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/the-donut-bacon-and-cheese-sandwich-the-ultimate-sweet-and-savory-treat/>