

## The Cheesy, Smoky Grilled Cheese Bake I Can't Stop Craving

Let me show you exactly how I make it and why it's become a regular in my kitchen.



SMOKY BACON CHEDDAR  
GRILLED CHEESE BAKE

OVEN  
**375°F**

TIME  
**10 min**

METHOD  
**Air fryer**

PRINT  
**Recipe Card**

### INGREDIENTS

8 slices bread, buttered on one side (I use a sturdy bread like sourdough or Texas toast)  
8 slices sharp cheddar cheese  
6 slices cooked bacon, chopped  
... cup smoked Gouda, shredded  
... cup heavy cream  
1 egg  
‰ tsp smoked paprika

### DIRECTIONS

- 1.** Preheat the Oven: I start by preheating my oven to 375°F (190°C). While it warms up, I butter one side of each slice of bread.
- 2.** Assemble the Sandwiches: On a baking dish, I layer cheddar cheese and chopped bacon between two slices of bread (buttered sides out). I make four full sandwiches this way, placing them snugly in the dish.
- 3.** Make the Cream Mixture: In a small bowl, I whisk together the heavy cream, egg, and smoked paprika. This mix is what transforms the bake into something special - it soaks into the bread and creates that custardy texture I love.
- 4.** Pour and Sprinkle: I slowly pour the cream mixture over the assembled sandwiches, letting it seep into all the corners. Then I sprinkle the shredded smoked Gouda on top for an extra cheesy finish.
- 5.** Bake to Golden Perfection: I place the dish in the oven and bake for 20-25 minutes, until the top is golden and crisp and the cheese is bubbling at the edges. The kitchen smells incredible at this point - smoky, cheesy, and buttery all at once.
- 6.** Slice and Serve: After letting it cool for a couple of minutes, I slice the bake into portions and serve. The cheese pulls are serious, and every bite has that perfect balance of crispy bread, melted cheese, and smoky bacon.

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

Original recipe: <https://chefmaniac.com/the-cheesy-smoky-grilled-cheese-bake-i-cant-stop-craving/>