

Honey Butter Bacon & Egg Croissant Sandwich for the Ultimate Breakfast Treat

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INGREDIENTS

For the sandwich:

2 large croissants

4 eggs

1/4 cup milk or cream

1 tablespoon butter, for scrambling

4 slices thick-cut bacon

2 slices sharp cheddar, or another melty cheese

Salt, to taste

Black pepper, to taste

For the honey butter drizzle:

2 tablespoons unsalted butter

1 1/2 tablespoons honey

Optional finishing touch:

Pinch of parsley

Chili flakes

DIRECTIONS

1. Cook the bacon: Cook the bacon in a skillet until crispy.
2. Transfer it to a paper towel-lined plate to drain.
3. Scramble the eggs: In a bowl, whisk together the eggs, milk or cream, salt, and pepper.
4. Melt 1 tablespoon of butter in a pan over low to medium-low heat.
5. Add the eggs and cook gently, stirring slowly, until they are fluffy and just set.
6. Make the honey butter: In a small bowl or saucepan, melt the butter and honey together.
7. Stir until smooth and glossy, then keep warm.
8. Prepare the croissants: Slice the croissants open. Toast them lightly if you want a little extra crispness.
9. Build the sandwiches: Layer the cheese onto the croissants first so it starts to soften from the heat.
10. Add the scrambled eggs, then the crispy bacon.
11. Finish with honey butter: Drizzle the warm honey butter over the top of the filling.
12. If you like, add a pinch of parsley or chili flakes for a little extra flair.
13. Serve: Close the sandwiches and serve immediately while everything is warm and melty.

SWAPS & NOTES

at once without feeling complicated.

The croissant is soft and flaky, the bacon is crisp, and the eggs are fluffy and tender.

When the cheddar starts to melt into the warm layers, the whole thing becomes the kind of breakfast sandwich you think about long

after breakfast is over.

Another reason this recipe stands out is that it is easy to dress up or keep simple.

TIPS FOR SUCCESS

Cook the eggs low and slow so they stay soft and fluffy rather than dry.

You want them warm and a little crisp, but still soft enough to bite through easily.

Use warm honey butter right before serving so it drizzles smoothly and soaks slightly into the croissant and eggs.

If you want the cheese extra melty, place it on the warm croissant or directly over the hot eggs before adding the bacon.

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