

## Baked Bacon Egg and Cheese Pinwheels for the Ultimate Easy Breakfast

Here is why I keep coming back to recipes like this:



**OVEN**  
**375°F**

**TIME**  
**15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 sheet refrigerated puff pastry or crescent dough  
6 slices bacon, cooked and crumbled  
4 large eggs  
1 tablespoon milk  
1 cup shredded cheddar cheese  
1 tablespoon butter or oil  
Salt and black pepper, to taste  
Optional: chopped green onions or a pinch of everything bagel seasoning

### DIRECTIONS

- 1.** Step 1: Preheat the oven: Preheat your oven to 375°F. Line a baking sheet or baking dish with parchment paper.
- 2.** Step 2: Cook the bacon: Cook the bacon until crisp, then transfer it to a paper towel-lined plate and crumble once cooled.
- 3.** Step 3: Scramble the eggs: In a bowl, whisk the eggs with the milk, a small pinch of salt, and black pepper. Heat butter or oil in a skillet over medium-low heat and scramble the eggs until just set. Remove from the heat and let them cool slightly.
- 4.** Step 4: Roll out the dough: Lightly unfold or roll out the puff pastry or crescent dough on a clean surface. If using crescent dough, pinch the seams together.
- 5.** Step 5: Add the filling: Evenly scatter the scrambled eggs over the dough, followed by the crumbled bacon and shredded cheese. Add green onions or seasoning if using.
- 6.** Step 6: Roll and slice: Starting from the long side, roll the dough into a log. Slice into 8 to 12 even pinwheels and place them cut-side up on the prepared baking sheet.
- 7.** Step 7: Bake: Bake for 18 to 22 minutes, or until the pinwheels are puffed, golden brown, and cooked through.
- 8.** Step 8: Cool slightly and serve: Let the pinwheels rest for a few minutes before serving. They are best warm, when the cheese is still melty and the pastry is crisp.

## SWAPS & NOTES

This recipe is easy to adapt depending on what you have in the fridge.

Dough: Puff pastry gives a flakier finish, while crescent dough gives a softer, more classic breakfast-roll texture.

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

Original recipe: <https://chefmaniac.com/baked-bacon-egg-and-cheese-pinwheels-for-the-ultimate-easy-breakfast/>

Cheese: Cheddar is a natural fit, but Monterey Jack, Colby, or a cheese blend works too.

Bacon: Use thick-cut bacon for a heartier bite, or substitute cooked sausage if you prefer.