

Baked Bacon Egg and Cheese Pinwheels That Make Breakfast Feel Easy and Special

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OVEN
375°F

TIME
18 to 22 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 tube refrigerated crescent roll dough or pizza dough
- 6 slices bacon, cooked crisp and crumbled
- 4 large eggs
- 2 tablespoons milk
- 1 cup shredded cheddar cheese
- 2 tablespoons cream cheese, softened
- 1 tablespoon butter
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon chopped green onions, optional
- 1 egg, beaten, for egg wash

DIRECTIONS

1. Preheat your oven to 375°F. Line a baking sheet or round baking pan with parchment paper.
2. In a skillet over medium heat, cook the bacon until crisp. Transfer to a paper towel-lined plate, then crumble once cooled.
3. In a small bowl, whisk together the 4 eggs, milk, salt, and pepper.
4. Melt the butter in a skillet over medium-low heat. Add the eggs and scramble gently until just set. Remove from heat and let cool for a few minutes.
5. Roll out the crescent dough or pizza dough into a rectangle on a lightly floured surface. If using crescent dough, pinch the seams together.
6. Spread the softened cream cheese in a thin layer over the dough.
7. Sprinkle the scrambled eggs evenly over the dough, followed by the crumbled bacon, shredded cheddar cheese, and green onions if using.
8. Starting from the long side, roll the dough up tightly into a log.
9. Slice into 8 to 10 even pinwheels and place them cut side up on the prepared baking sheet or in the pan.
10. Brush the tops lightly with beaten egg.
11. Bake for 18 to 22 minutes, or until puffed and golden brown.
12. Let cool for 5 minutes before serving warm.

SWAPS & NOTES

Crescent dough gives these pinwheels a softer, buttery texture, while pizza dough makes them a bit heartier and more structured.

Cheddar is a classic choice, but Colby Jack, Monterey Jack, mozzarella, or even pepper jack will work if you want to switch things up.

Green onions add a nice pop of flavor, but they're optional.

You can also add a pinch of garlic powder or a little everything bagel seasoning for extra flavor.

TIPS FOR SUCCESS

Don't overcook the eggs in the skillet.

They'll continue cooking in the oven, so slightly soft scrambled eggs work best.

Roll the dough tightly so the pinwheels hold their shape as they bake.

If the dough feels too soft after rolling, chill the log for 10 minutes before slicing.

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

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