



Baked Bacon Egg and Cheese Pinwheels

Description

Baked Bacon, Egg, and Cheese Pinwheels are a delightful twist on the classic breakfast trio. Originating from the idea of combining the best breakfast elements into a convenient, handheld form, these pinwheels are perfect for a brunch gathering or a quick weekday breakfast. The flaky pastry encases savory bacon, fluffy eggs, and melted cheese, creating a comforting and satisfying bite. This recipe is not only delicious but also versatile, allowing you to experiment with different fillings to suit your taste.

These pinwheels pair wonderfully with a fresh fruit salad or a simple green salad for a balanced meal. You might also consider serving them alongside a creamy avocado dip or a tangy tomato salsa to add a burst of flavor. For a heartier breakfast, accompany them with roasted potatoes or a warm bowl of oatmeal.

Ingredients

- 1 sheet of puff pastry, thawed
- 4 slices of bacon, cooked and crumbled
- 3 large eggs, scrambled
- 1 cup shredded cheddar cheese
- 1 tablespoon milk
- Salt and pepper to taste
- 1 tablespoon chopped chives (optional)
- 1 egg, beaten (for egg wash)

Directions

Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper. On a lightly floured surface, roll out the puff pastry sheet to smooth any creases. In a bowl, whisk together the scrambled eggs, milk, salt, and pepper. Spread the scrambled eggs evenly over the puff pastry, leaving a small border around the edges. Sprinkle the crumbled bacon and shredded cheddar cheese over the eggs. Roll the pastry tightly into a log, starting from one of the longer sides. Slice the log into 1-inch thick pinwheels and place them on the prepared baking sheet.

Brush the tops of the pinwheels with the beaten egg to ensure a golden finish. Bake in the preheated oven for 15-20 minutes or until the pastry is golden brown and puffed. Allow to cool slightly before serving, garnished with chopped chives if desired.

Variations & Tips

For a vegetarian version, omit the bacon and add sautÃ©ed spinach or mushrooms. You can also experiment with different cheeses like mozzarella or pepper jack for a different flavor profile. If you prefer a spicier kick, add a pinch of red pepper flakes or a dash of hot sauce to the scrambled eggs. For a more indulgent option, consider adding a layer of cream cheese before rolling the pastry.

Category

1. Oven Recipes

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