



## Cheesy Bacon Rolls (Air Fryer + Oven Recipe)

### Description

These warm, cheesy bacon rolls are soft, savory, and oh-so-satisfying. Made with simple ingredients like Greek yoghurt and self-raising flour, they're easy enough for beginner bakers but delicious enough to impress anyone. Whether you use an air fryer or oven, these bacon rolls come out golden, fluffy, and packed with flavor.

### Why You'll Love These Rolls

- Only **4 main ingredients**
- **No yeast** or long rising times
- Cook in the **air fryer or oven**
- Perfect for breakfast, brunch, or snacks

### • A Little Story Behind These Rolls

I first made these rolls on a weekend morning when I wanted something warm, cheesy, and comforting—but without a trip to the store or hours of work. With just Greek yogurt and self-raising flour for the dough and some leftover bacon and cheese, I had fresh, savory rolls in no time. Since then, they've become a family favorite—soft inside, crisp on the outside, and loaded with melty cheese and crispy bacon.

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### ¥ Version 1: Air Fryer Cheesy Bacon Rolls

#### Ingredients

- 100g (½ cup) bacon, diced
- 70g (½ cup) grated cheese

- 200g (¾ cup) Greek yoghurt
- 150g (1 cup) self-raising flour
- Extra flour for kneading

## Instructions

### 1. Cook Bacon

In a pan over medium heat, cook diced bacon until just crispy. Set aside to cool.

### 2. Make Dough

In a bowl, combine sifted flour and Greek yoghurt. Mix until it forms a rough dough.

### 3. Knead

Place dough on a floured surface. Knead lightly until smooth. If sticky, add a little more flour.

### 4. Shape Rolls

Divide dough into 4 equal balls. Place on parchment paper that fits your air fryer basket. Slightly flatten each ball with your fingertips so they touch.

### 5. Top with Bacon & Cheese

Add a layer of bacon, cheese, and more bacon on top of the rolls.

### 6. Air Fry

Preheat air fryer to **180°C (350°F)**. Air fry for **12-15 minutes**, or until golden and cooked through. You may need to adjust time based on your air fryer model.

### 7. Cool & Serve

Let cool for a few minutes. Use a knife to separate rolls if needed. Enjoy warm!

## Version 2: Oven-Baked Cheesy Bacon Rolls

### Ingredients

(Same as above)

## Instructions

### 1. Preheat Oven

Preheat to **200°C (390°F)**. Line a baking sheet with parchment paper.

### 2. Cook Bacon

In a frying pan over medium heat, cook bacon until crispy. Set aside.

### 3. Make Dough

Mix sifted self-raising flour and yoghurt in a bowl until a dough forms.

### 4. Knead

Lightly knead the dough on a floured surface until smooth.

### 5. Shape & Place

Form into 4 dough balls. Place on the baking tray so the edges touch slightly. Press down gently with your fingers.

### 6. Add Toppings

Top each with bacon, then cheese, then a bit more bacon.

7. Bake
- Bake for **20 minutes**, or until golden brown and cooked through.
8. Cool & Serve
- Cool slightly, cut apart with a knife, and enjoy warm.

ð?§¾ Nutrition Info (Per Roll â?? Approximate)

- **Calories:** 240
- **Protein:** 11g
- **Fat:** 12g
- **Carbohydrates:** 21g
- **Fiber:** 1g
- **Sodium:** 350mg

These **Cheesy Bacon Rolls** are comfort food made simpleâ??no yeast, no waiting, just warm, crispy rolls straight from your oven or air fryer. Serve them with soup, salad, or just on their own. Theyâ??re always a hit!

Category

1. Uncategorized

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