

## **Bacon-Stuffed French Toast Sliders**

### **Ingredients**

1 pound bacon  
1 (12 count) package Hawaiian rolls (can substitute with 4 hot dog buns cut into thirds)  
¼ cup softened butter, divided  
¼ cup brown sugar  
1/8 tsp. cayenne pepper, or to taste  
2 large eggs  
1/3 cup half-and-half (can substitute with whole milk)  
1 tsp. vanilla extract  
¼ tsp. salt  
1 tbs. maple syrup, plus more for serving  
confectioner's sugar for serving (optional)

### **Directions**

Preheat oven to 350 degrees.  
Line baking sheet with aluminum foil and lay bacon strips on sheet in a single layer.  
Bake in preheated oven to crisp, about 15 minutes.  
Drain bacon slices on a paper towel.

Reduce oven temperature to 325 degrees.  
Slice rolls in half lengthwise.  
Spread 2 tbs. of butter onto the bottom half of the rolls.  
Top evenly with brown sugar and cayenne pepper.  
Arrange bacon slices over brown sugar mixture.  
Spread 2 tbs. butter into the bottom of a 9" x 13" casserole dish.  
Place the prepared roll bottoms into the buttered pan.

Whisk together eggs, half-and-half, vanilla, salt and syrup in a bowl.  
Add top half of rolls to egg mixture, turning to coat and lightly soak the bread.  
All excess egg mixture to drip off and place top half of rolls over bottom half.  
Cover dish with foil.

Bake in preheated oven for 15 minutes.  
Uncover and bake until golden brown, 5 to 10 minutes more.

Spread remaining butter over tops. Dust with confectioner's sugar. Serve with syrup.

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