



MAPLE BACON CRACK

YIELDS:8

PREP TIME:0 HOURS 10 MINS

TOTAL TIME:0 HOURS 35 MINS

INGREDIENTS

- Cooking Spray (for parchment paper)
- 10 Slices Bacon, Chopped
- 1 Tube Crescent Rolls
- 1/4 c. Holoubek Farms Maple Syrup
- 3/4 c. Brown Sugar

DIRECTIONS

1. Preheat oven to 375°. Line a baking sheet with parchment paper and spray with cooking spray. Set aside.
2. In a medium skillet, cook bacon for 6 minutes, stirring pieces occasionally. Transfer to a paper towel-lined plate.
3. Roll out crescent rolls onto parchment. Pinch seams to make one single sheet. Prick crescent rolls with a fork.
4. Drizzle with half of the maple syrup, then top with a single layer of brown sugar, doing your best to cover completely. Top with cooked bacon, distributing evenly, and drizzle with remaining maple syrup.
5. Bake until golden, 22 to 25 minutes.
6. Let cool completely before slicing into pieces and serving.

Enjoy!