

# Easy Bacon Cream Cheese Roll Ups

## Description

This may sound strange, but don't judge until you've tried them. I made them for our Super Bowl Party in January and they were a crowd favorite! Everyone kept saying, "HOLY COW... what is in these?!?!?" and my response surprised every. single. one. of them. Nobody could believe it was a 3 ingredient appetizer!

Easy: Check.

Savory: Check.

Bacon: Double Check!

Everything is better with bacon. Am I Right?!

## Ingredients

- 8 slice bacon cut in half
- 8 slice bread - crust removed and cut in half
- 4 oz cream cheese

## Instructions

Preheat oven to 375°F. Grease a jelly roll pan with some non-stick cooking spray.

Smear a little cream cheese on one side of each of the de-crusted bread halves.

Take a half piece of bacon and lay it on a clean flat surface

Line up the top edge of one of the prepared bread pieces, cream cheese side up & dry side down with bacon.

Starting at the top edge, roll bacon side toward the cream cheese side



## Summary

**Yield:** 16

**Prep Time:** 30 minutes

**Category:** Appetizers

**Cuisine:** American

**Tags:** Football

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Continue to roll until "tail" wraps completely around the roll-up

Secure with a toothpick and place on the prepared baking sheet.

Repeat until remaining roll ups are ready to go.

Bake at 375° F for 25-35 minutes or until bacon is completely cooked and golden brown

(Note: oven times may vary slightly).

Allow to cool for 5 minutes before serving.