

Maple Bacon Crack

The name should say it all... it's highly addictive!

Ingredients:

1 lb. Bacon

½ cup maple sugar (you can use ¼ cup brown and ¼ cup maple sugar)

½ cup maple syrup (medium amber or dark robust can be used)

1 pkg Pillsbury crescent roll

1. Preheat oven to 325 degrees. Line a baking sheet with parchment paper, and lightly grease the parchment with cooking spray. Unroll the crescent dough into one plane of dough and pinch any perforations together to seal. Stretch the dough to fit the size of the pan. Prick the dough with a fork all over and set aside.
2. Meanwhile, cook bacon. Either in a skillet or in the oven. Cook until it's technically safe enough to eat and just about done, but still lighter in color and not quite crispy as it will continue to cook in the oven. Drain the bacon on a paper towel lined plate.
3. Drizzle ¼ cup of maple syrup over the crescent roll dough. Sprinkle with ¼ cup maple sugar. Top with torn pieces of cooked bacon. Drizzle remaining maple syrup on top of bacon pieces, and top with remaining brown sugar.
4. Bake approximately 25 minutes or until bubbling and caramelized. Remove from oven and allow to come to room temperature or warm to the touch before cutting or breaking into pieces. You'll want to serve this at room temperature or slightly warm. This is best eaten the day of.