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?!

Summary

Yield: 16
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American
Tags: Football

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 to bacon.

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

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.