

Choco Fever Dream

Candied Turkey Bacon Crackers Recipe

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb turkey bacon, cut into 1-inch pieces
- [ ] 1/2 cup packed brown sugar
- [ ] 2 tbsp maple syrup
- [ ] 1/4 tsp smoked paprika
- [ ] 1/8 tsp cayenne pepper (optional)
- [ ] 1 tsp lemon zest
- [ ] Pinch of flaky sea salt

For Serving

- [ ] Fresh herbs for garnish (optional)
- [ ] A side of sliced apples or a light salad

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together brown sugar, maple syrup, smoked paprika, cayenne, and lemon zest until smooth.
3. Add the turkey bacon pieces to the bowl, tossing until each strip is fully coated in the glaze.
4. Spread the coated bacon in a single layer on the prepared sheet, making sure pieces don’t touch.
5. Bake for 12-15 minutes, watching closely as the sugar caramelizes and the edges curl.
6. Remove from oven, sprinkle with flaky sea salt, and let cool on a wire rack until crisp.
7. Serve as a snack or alongside a light salad. For a sweet contrast, try our candied orange slices.

Nutrition per serving

210 kcal	12 g	25 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze seems too thick, add a splash of water to loosen it.
- For extra crunch, bake the crackers a few minutes longer, but watch closely to prevent burning.
- These crackers pair wonderfully with a glass of chilled white wine.