

STICKY CINNAMON BACON ROLL-UPS

- 12 slices of Smithfield® Applewood Smoked Bacon
- 1/2 cup Sugar
- 2 tsp Cinnamon
- 1/4 cup Butter, melted
- 4 Flour tortillas 8-inch
- 2 Tbsp Applesauce

1. Heat oven to 375°F.
2. Spray baking sheet with nonstick cooking spray.
3. Cook the slices of bacon according to package directions
4. Drain.
5. Combine cinnamon, sugar and mix well.
6. Brush melted butter on both sides of flour tortilla.
7. Coat tortilla with cinnamon sugar on both sides.
8. Place 3 slices bacon and 2 teaspoons applesauce on one edge of tortilla.
9. Roll up and place seam-side down in prepared pan.
10. Repeat with remaining tortillas.
11. Bake at 375°F for 12 to 16 minutes until sugar mixture is bubbly.
12. Cut tortilla roll-ups in half before serving.
13. Serve warm.

ADDITIONAL INFORMATION

Serving Size

4