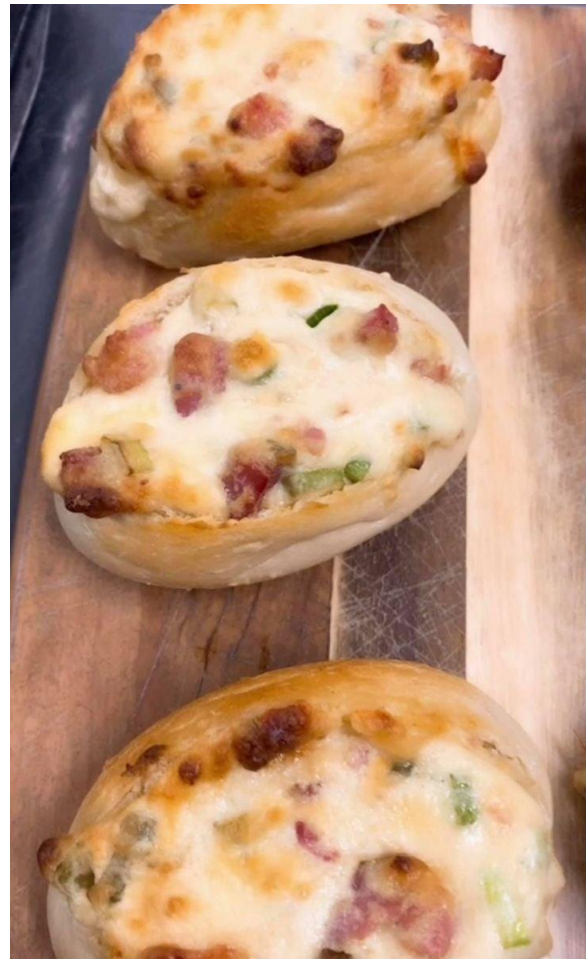


Mini Cob Loaf Sliders!

These are THE bomb diggity! And perfect to put out for finger food!

Ingredients:

- 🥨 12 x Bake at home dinner rolls
 - 🥨 250g diced bacon
 - 🥨 1 block philly cream cheese
 - 🥨 1 & 1/2 cups thickened cream
 - 🥨 2 cups grated mozzarella
 - 🥨 1 cup grated tasty cheese
 - 🥨 1 tspn garlic powder
 - 🥨 1/2 cup spring onions
- Optional: 1/4 tspn EBBS
(everything but bagel seasoning)



Method:

- ★ Cook bacon & allow to cool
- ★ Add cream and all cheeses to a bowl and mix together well
- ★ Add garlic powder and mix in
- ★ Add spring onion & bacon and mix
- ★ Pre-heat oven to 220 deg
- ★ Cut bread rolls on the top in a v shape being careful not to cut all the way through
- ★ No need to keep the removed bread unless you want to (I don't use it)
- ★ Fill bread rolls with the mixture and put in the oven for approx 15 minutes
- ★ Remove from oven and let sit for a few minutes, the inside will be very hot

Note: if you want to add EBBS I would recommend adding 1/4 cup

Enjoy! filling, get creative!