

# Dutch Oven Bacon & Cheese Pull Aparts



Prep Time: 3 Hours  
Cook Time: 30 minutes  
Total Time: 3 Hrs 30 minutes

## Equipment

- [12 inch Dutch Oven](#)

## Ingredients

- 14 Dinner Rolls, thawed but still cold
- ¼ cup butter, melted
- 2 cups grated cheddar cheese
- 8 pieces cooked bacon, broken into small pieces

## Instructions

1. Cut each roll in half.
2. Melt butter and pour into a 12-inch Dutch oven.
3. Roll cut rolls in butter until coated and arrange in Dutch oven.
4. Sprinkle with cheese and bacon.
5. Cover with lid and let rise until the dough doubles in size.
6. Bake at 350°F 20-25 minutes.
7. Dutch Oven Temperature Control using Briquettes: 350°F in a 12-inch Dutch oven, oven top 16, oven bottom 8.

Save time in camp by preparing the bacon ahead of time. In any case, you need to build in time for the dough to rise. This can take anywhere from one hour to five depending on the temperature. It works great to slow the rise in a fridge or cooler so it takes overnight, then you can bake them off in the morning.