



Spicy Jalapeno Popper Rolls Recipe

The Story Behind These Spicy Rolls

My grandson Leo calls these my “firecracker rolls.” He asked for something spicy one day. So we made these together.

I still laugh at that. His eyes got so wide with that first bite. But he went right back for a second. That is the sign of a good recipe.

Let's Make the Soft Dough

First, we wake up the yeast. Mix warm milk with a little sugar. Then sprinkle the yeast on top. Watching it get foamy never gets old.

This is the heart of your rolls. Soft dough means soft, fluffy rolls. Knead it until it feels smooth like a baby's cheek. This little bit of work matters. It makes everyone feel cared for.

The Best Part: The Filling

Now for the fun. Mix the soft cream cheese with the crispy bacon. Add the spicy jalapeno and sharp onion. Doesn't that smell amazing already?

Fun fact: The heat in a jalapeno lives in the white ribs and seeds. Take those out for a milder kick. What is your favorite level of spice? Do you like things mild or super hot?

Rolling It All Up

Spread that cheesy filling all over your dough. Then sprinkle the cheddar on top. Now, roll it up tight, like a cozy blanket.

Use a sharp knife to cut twelve rolls. Seeing the swirl inside always makes me smile. It is a little secret waiting to be baked. Have you ever made a swirled roll like this before?

A Little Patience for a Big Reward

Let the rolls rise again. They will get all puffy and friendly. This wait is the hardest part. But it is so important.

This second rise makes them light and airy. Good things take time. I think that is true for food and for life. Then into the oven they go. The smell will fill your whole house.

The Final Buttery Touch

While they are still warm, brush on the garlic butter. This step is not just for flavor. It gives them a beautiful, shiny finish.

That final touch shows you care. Serving food made with love feeds the soul. It is my favorite thing to do. What is a recipe that makes you feel happy when you share it?

Ingredients:

Ingredient	Amount	Notes
Whole milk	2/3 cup (163 g)	Warmed
Granulated sugar	5 tablespoons	Divided
Active dry yeast	2 teaspoons	
Large eggs	2	Room temperature
All-purpose flour	3 cups (375g)	
Kosher salt	1 teaspoon	
Unsalted butter	1/2 cup (1 stick or 113g)	Cut into 1-inch pieces, room temperature
Unsalted butter (for bowl)	1/2 tablespoon	Melted
Cream cheese	8 ounces (1 package)	Softened
Bacon	4 slices	Cooked and crumbled
Red onion	1	Diced
Jalapeno pepper	1 medium	Seeded and diced
Chives (for filling)	2 teaspoons	Diced
Garlic (for filling)	2 teaspoons	Minced
White cheddar cheese	2 cups (226g)	Shredded

Ingredient	Amount	Notes
Butter (for topping)	3 tablespoons	Melted
Garlic (for topping)	1 teaspoon	Minced
Chives (for topping)	1 teaspoon	Diced
Salt (for topping)	1 teaspoon	



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My Spicy Jalapeno Popper Rolls

Oh, these rolls bring back such memories. My grandson calls them "little clouds of joy." I have to agree. The dough is soft and fluffy. The filling is creamy with a spicy kick. It's a real treat for a special breakfast or a cozy snack. I love making these on a lazy weekend morning. The whole house smells like a bakery. Doesn't that smell amazing?

See also [Homemade Facial Serum with Essential Oils](#)

Let's get our hands busy. Making the dough is like a little science project. You get to watch the yeast wake up and get foamy. It's my favorite part. (A hard-learned tip: make sure your milk is just warm, not hot. Hot milk will make the yeast grumpy and it won't rise!).

Step 1: First, let's wake up the yeast. Warm your milk and mix in one tablespoon of sugar. Sprinkle the yeast on top and give it a little whisk. Let it sit for about 5 minutes. You'll see it get all foamy and happy. That means it's alive and ready to work. Now, whisk in your two eggs until it's smooth.

Step 2: In your mixer bowl, mix the flour, salt, and the rest of the sugar. Pour in your milky yeast mixture. Start the mixer with the dough hook. Now, add the butter, one piece at a time. Let each piece blend in before adding the next. This makes the dough wonderfully rich.

Step 3: Let the mixer knead the dough for about 5 minutes. It should become soft and smooth. If it's too sticky, add a tiny bit more flour. Brush a bowl with melted butter. Place your dough ball in and turn it over. This butters it all up. Cover the bowl and let it rest in a warm spot. It needs to double in size. This takes about an hour. I use this time to

tidy up.

Step 4: Now for the fun part! Punch the dough down. It's very satisfying. Turn it out onto a floured surface. Roll it into a big rectangle. Don't worry if it's not perfect. Mine never is! Now, make the filling. Just mix the soft cream cheese, bacon, onion, jalapeno, chives, and garlic. Stir it all with a spoon until it's smooth.

Step 5: Spread the cheesy filling all over your dough. Sprinkle the shredded cheddar on top. Now, roll it up tightly, starting from the long side. Use a very sharp knife to cut the roll into 12 pieces. I still laugh at the first time I did this. It was a mess! Place them in a greased baking dish. Cover them and let them rise again until they're puffy.

Step 6: Preheat your oven to 350°F. Bake your rolls for 25 to 30 minutes. They will turn a beautiful golden brown. While they bake, mix the melted butter, garlic, chives, and salt for the topping. Let the rolls cool for just 5 minutes after baking. Then, brush that lovely garlic butter all over the top. Serve them warm and watch them disappear. What's your favorite thing to bake on a weekend? Share below!

Cook Time: 30 minutes

Total Time: 2 hours 15 minutes (includes rising)

Yield: 12 rolls

Category: Breakfast, Appetizer

Three Tasty Twists to Try

This recipe is like a good friend. It's happy to change things up. You can fill these rolls with so many different things. Here are a few of my favorite ideas. They are all simple and delicious.

See also [Coconut Dream Poke Cake Delight](#)

Pizza Party Rolls: Swap the filling for tomato sauce, pepperoni, and mozzarella. It's like a pepperoni pizza in a soft roll. My grandkids beg for these.

Garden Veggie Delight: Leave out the bacon. Add finely chopped spinach and sun-dried tomatoes. It's a wonderful vegetarian option, full of color and flavor.

Everything Bagel Style: Skip the cheesy filling. Just roll the dough with butter. Before baking, brush with an egg wash and sprinkle with everything bagel seasoning.

Which one would you try first? Comment below!

Serving Them Up Right

These rolls are stars all on their own. But I love making a little meal around them. For a hearty brunch, I serve them with a simple green salad. A bowl of tomato soup makes them the perfect cozy lunch. You could even pull one apart and put a fried egg inside. It's messy and wonderful.

What to drink? A cold glass of milk is my top pick. It cools down the spicy jalapeno perfectly. For the grown-ups, a crisp lager beer is a fantastic match. It cuts through the richness so nicely. Which would you choose tonight?



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Keeping Your Rolls Fresh and Tasty

Let's talk about keeping these spicy rolls yummy. They are best warm from the oven. But you can save them for later.

Let them cool completely first. Then, pop them in a sealed container. They will stay good on the counter for two days. I once left a batch out for my grandson. He ate them all in one day.

You can freeze them for a month, too. Wrap each roll tightly in plastic wrap. This stops them from getting freezer burn. Thaw them on the counter when you are ready.

To reheat, warm them in a 300-degree oven for ten minutes. This brings back their soft, fluffy texture. A quick zap in the microwave works, too.

Making a double batch is a smart idea. You get a quick, tasty snack for a busy week. Good food should be easy to enjoy anytime. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Roll Problems

Sometimes, baking does not go as planned. Do not worry. Here are some easy fixes. Your rolls will turn out great.

First, if your dough won't rise, check your yeast. Your milk might be too hot. It should feel warm on your wrist, not hot. I remember when I used to kill the yeast with hot milk. My rolls were like little rocks.

Second, if the filling leaks out, you might have overfilled. Just use a gentle hand when spreading it. A little less filling is just fine. This

matters because it keeps all the cheesy goodness inside.

Finally, if your rolls are dry, you may have baked them too long. Set a timer for the shortest bake time. Check them then. This helps you trust your own cooking skills. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Here are answers to questions you might have.

Q: Can I make these gluten-free? A: Yes. Use your favorite gluten-free flour blend. The texture might be a little different.

Q: Can I make them ahead? A: Absolutely. Assemble the rolls the night before. Let them rise in the fridge overnight.

See also Hot Cheesy Sausage Corn Dip

Q: What if I don't have bacon? A: You can use chopped ham instead. It will still be very tasty.

Q: Can I double the recipe? A: You can. Just use two baking dishes. Do not crowd the rolls.

Q: Any other fun add-ins? A: A sprinkle of paprika adds a nice color. Paprika comes from dried, ground peppers. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these spicy rolls. They are perfect for a weekend treat. Share them with your family and friends.

I would love to see your beautiful creations. Your kitchen stories make me so happy. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

You need to try !

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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses: [Appetizer Side](#)



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Difficulty: **Beginner**

Prep time: **30 minutes**

Cook time: **30 minutes**

Rising time: **1 hour 30 minutes**

Total time: **2 hours 30 minutes**

Servings: **12 servings**

Calories: **401 kcal**

Best Season: Summer

Description

These irresistible rolls combine soft, buttery dough with a spicy, cheesy

bacon and jalapeno filling, all topped with a savory garlic butter glaze.

Ingredients

Dough

- 2/3 cup (163 g) whole milk, warmed
- □ 5 tablespoons granulated sugar, divided
- □ 2 teaspoons active dry yeast
- □ 2 large eggs, room temperature
- □ 3 cups (375g) all-purpose flour
- □ 1 teaspoon kosher salt
- □ 1/2 cup (1 stick or 113g) unsalted butter, room temperature, cut into pieces
- □ 1/2 tablespoon unsalted butter, melted

Cheesy Bacon Filling

- □ 8 ounces (1 package) cream cheese, softened
- □ 4 slices bacon, cooked and crumbled
- □ 1 red onion, diced
- □ 1 medium jalapeno pepper, seeded and diced
- □ 2 teaspoons chives, diced
- □ 2 teaspoons garlic, minced
- □ 2 cups (226g) white cheddar cheese, shredded

Topping

- □ 3 tablespoons butter, melted
- □ 1 teaspoon garlic, minced
- □ 1 teaspoon chives, diced

- 1 teaspoon salt

Instructions

1. Make the Dough: In a medium bowl, combine the warm milk and 1 tablespoon sugar. Sprinkle yeast over the milk and whisk to blend. Let sit until the yeast is foamy, about 5 minutes. Add eggs and whisk until smooth.
2. In the bowl of a stand mixer with a dough hook, combine the remaining 4 tablespoons sugar, the flour, and the salt. Add the milk mixture. With the mixer running, add butter, 1 piece at a time, blending well between additions.
3. Knead on medium speed for 1 minute. Increase speed to medium-high and knead until the dough is soft (about 5 minutes). Add more flour, a tablespoon at a time, if the dough doesn't come together, or more water if too dry.
4. Brush a medium bowl with the melted butter. Place the dough in the bowl and flip to coat. Cover with plastic wrap. Let the dough rise in a warm, draft-free area until doubled in size (about 1 hour).
5. Punch the dough, turn it out onto a floured surface, and roll it into a 10×15-inch rectangle (about 1/4-inch thick).
6. Make the Filling: Combine the cream cheese, crumbled bacon, onion, jalapeno, chives, and garlic with a wooden spoon until smooth.
7. Assembly: Spread the cream cheese filling mixture over the rolled out dough. Top the mixture with the shredded cheese. Roll the dough up tightly, starting on the long edge.
8. Using a very sharp knife, cut the log into 12 rolls. Place them into a greased 9×13-inch baking dish, cover, and let rise in a warm place until doubled in size.
9. Baking: While the rolls are rising, preheat the oven to 350°F. Bake for 25-30 minutes. Remove the rolls from the oven and let them

cool for 5 minutes.

10. Make the Topping: Combine the melted butter with the garlic, chives, and salt in a small bowl. Brush the buttery topping over the warm rolls. Serve warm.

Notes

For a spicier kick, leave some of the jalapeno seeds in the filling. The rolls are best served warm and fresh from the oven.

Keywords: Jalapeno, Popper, Rolls, Cream Cheese, Bacon, Appetizer