

# Bacon Wrapped Oreos

Prep: 15 minutes • Cook: 45 minutes

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*Smoky, sweet-and-salty Oreos wrapped in bacon, lightly seasoned, and slow-smoked until the bacon renders and the cookie turns warm and fudgy. A surprising party bite that balances crisp bacon with chocolate and cream.*

## Ingredients

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- 24 Oreos
- 1 package bacon (regular sliced; cut in half)
- to taste Meat Church The Gospel All Purpose Seasoning (or Honey Hog or Holy Voodoo)

## Instructions

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1. Prepare a smoker to 250°F using a lighter smoking wood such as pecan, maple, or a fruit wood.
2. Slice the bacon in half to create two equal pieces per slice.
3. Wrap one bacon half around each Oreo, finishing the seam on the same side; place seam-side down.
4. Season the bacon-wrapped Oreos with Meat Church The Gospel All Purpose Seasoning. Allow seasoning to adhere for 15 minutes.
5. Place the Oreos on the smoker grate seam-side down.
6. Smoke at 250°F for 45 minutes, until the bacon is rendered and set.
7. Remove from the smoker and let cool 10–15 minutes before serving.

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**Tags: BBQ, Smoked, Bacon, Dessert, Sweet and Savory, Party Food**

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