**Bacon and Mozzarella Rollups with Caramelized Onions**

**Dough:**

2 cups all purpose flour

2 t baking powder

½ t salt

¼ t pepper

1 ½ cup heavy cream

**Filling:**

1 cup chopped onions

4 oz. chopped bacon

2 cups shredded mozzarella cheese

1 T chopped fresh oregano

Salt and pepper to taste

**INSTRUCTIONS**

1. Preheat oven to 400 degrees.
2. Over medium-high heat, fry bacon until crispy. Set aside on paper towels to drain.
3. In the bacon grease, sauté the onions until they are caramelized; about 9-10 minutes.
4. In a separate bowl, mix cheese, cooked bacon, caramelized onions, oregano and salt and pepper.
5. Whisk flour, baking powder, and salt in a large bowl.
6. Stir the cream in to the flour mixture and mix just until combined. Dough will be soft and moist.
7. Roll out dough (use flour as needed) into a large rectangle.
8. Sprinkle filling mixture evenly around the dough.
9. Roll dough up lengthwise so that you have a long log.
10. Cut dough log in 20-24 **even** pieces.
11. Place dough pieces flat into baking dishes.
12. Bake for 12-15 minutes or until light brown.