

Pigging Out: L.A.'s Tasty Bacon Desserts

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Everybody loves bacon, it's true. Even the staunchest vegetarians have been known to weaken with one whiff of sizzling, succulent pork. (Okay, it might be from nausea, but that's not the point.) Always ready for the next culinary turn, restaurants across Los Angeles are going a little hog wild to prove that bacon is not just for breakfast anymore. From a wine bar's pile of pig candy to a retro diner's bacon-topped donut, L.A. is bringing home the bacon. And it's suh-weeeet! (Photo by Sherrie Gulmahamad)

[Huckleberry Cafe and Bakery](#)

1014 Wilshire Blvd, Santa Monica, CA 90404 ([map](#))

This cute and airy Santa Monica breakfast/lunch/bakeshop might have only opened its doors in February of this year, but a certain breakfast pastry had already laid the groundwork for the long line that's often weaving out the front door. Co-owner Zoe was the pastry chef just a block away at Rustic Canyon, where she created the famed Niman Ranch maple-bacon biscuits (\$3.75), perfectly irregular shaped lumps of flaky dough that shield little bits of bacon inside. Rather than a there's-no-denying-that's-bacon-in-there punch of flavor, the taste is a subtle mix of salty pork and sweet maple. It's the most understated dessert of this bunch, so it could be a good starting point for beginners. Just keep in mind: Things tend to sell out around here and the menu changes seasonally and "on the whim of the baker," so if call ahead of time just in case.