

Maple Bacon Cupcakes



Servings: 8

For the Cupcakes:

5 slices bacon

3 tablespoons unsalted butter, melted

2/3 cup maple syrup

1 large egg

1 cup all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1/2 cup milk

For the Maple Buttercream:

1/2 cup unsalted butter, softened

1 cup powdered sugar

2 tablespoons maple syrup

For the Cupcakes:

Cut your bacon into bite-sized pieces. Place in a skillet and cook over medium heat until cooked and crisp about 7-10 minutes. Remove the pan from the heat and pour off the bacon fat reserving 1 tablespoon for the cupcakes.

Preheat the oven to 325°F.

Line a cupcake tin with 8 paper cupcake liners.

In a bowl whisk together melted unsalted butter, maple syrup, and egg. Whisk in the 1 tablespoon reserved bacon fat.

Add all-purpose flour, baking powder, salt, and milk. Whisk until combined.

Divide the batter evenly between 8 cupcake liners.

Bake for 19-20 minutes or until a cake tester inserted in the middle of the cupcake comes out clean. Set the cupcakes aside to cool.

For the Maple Buttercream:

In a bowl beat together unsalted butter, powdered sugar, and maple syrup. Mix until you get a spreadable consistency if needed add an extra tablespoon of maple syrup.

Decorate your cupcakes with the buttercream and top with bacon.

Serve

Per Serving (excluding unknown items): 426 Calories; 24g Fat (49.0% calories from fat); 5g Protein; 50g Carbohydrate; trace Dietary Fiber; 78mg Cholesterol; 271mg Sodium; 35g Total Sugars; trace Vitamin D; 105mg Calcium; 1mg Iron; 155mg Potassium; 133mg Phosphorus. Exchanges: .