

Maple Bacon Mini Cupcakes

Servings: 24	Prep Time: 15 minutes	Cook Time: 15 minutes	Total Time: 30 minutes
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Ingredients:

Dough:

- 2 strips of bacon
- ½ cup plus 2 tbsp flour
- ¼ tsp baking powder
- 2 tbsp unsalted butter
- ½ cup maple syrup
- 1 egg
- ¼ cup heavy cream (can be replaced with milk)
- ¼ tsp vanilla extract

Cream Ingredients:

- 4 tbsp unsalted butter
- 1 cup powdered sugar
- 3 tbsp maple syrup
- 2 tsp heavy cream
- ½ tsp vanilla paste

Candied Bacon Ingredients:

- 2 strips of bacon
- 2 tbsp maple syrup



Instructions:

1. In a large bowl, stir the soft butter and egg at room temperature. Carefully add the maple syrup and mix.
2. Now, whisk with the vanilla and cream.
3. Finely mix the flour and baking powder together. Then add the dry ingredients to the large bowl containing the wet ingredients. Mix well.
4. Prepare the bacon in advance and freeze it for 20 minutes, so it becomes hard. Cut the bacon into small pieces and fry. Remove the fat by putting the bacon on a napkin or oil-absorbing cloth. Next, add the cooled bacon to the batter.
5. Mix in the bacon with the batter.
6. Preheat the oven to 350F.
7. Grease the mini cupcake molds with oil and add the cupcake batter until it's ¾ full (about 1-2 tbsp of dough). Bake for 15-18 minutes.
8. To prepare cream, beat room temperature butter until light and fluffy (about 1 minute). Add powdered sugar and continue beating. Then add cream, maple syrup, and vanilla. Beat for another 30 seconds.
9. Preheat oven to 390F. Line a baking sheet with parchment paper and lay out the bacon strips. Pour in about half the maple syrup and rub it into the bacon. Then repeat the same with the rest. Place the bacon in the oven and roast it in the oven for 10-15 minutes until crispy. Transfer to a paper towel to remove grease. Then cut it into small rectangles for decoration.
10. Frost each mini cupcake with the cream, and garnish with a cooled strip of candied bacon.

Recipe courtesy of <https://foodpluswords.com/maple-bacon-cupcakes/>