

Maple Bacon Cupcakes

Yields 24 cupcakes

INGREDIENTS

Cupcake:

- 1 ½ sticks of butter, softened
- 1 ½ cups of sugar
- 2 eggs
- 2 tsp of maple extract
- 2 ½ tsp of baking powder
- ¼ tsp salt
- 2 ½ cups of flour
- 1 ¼ cups of milk
- 2 Tb of cinnamon

Frosting:

- 1/2 cup of butter, softened
- 1 cup of cream cheese
- 4 cups of powdered sugar
- 2 tsp of vanilla extract

Garnish:

- 6 strips of bacon

DIRECTIONS

Preheat oven to 350°F and line cupcake tin with 24 cupcake liners - NO LESS.

In a large bowl mix together flour, salt, and baking powder. In a stand mixer, beat together butter and sugar until creamy. Beat in eggs and maple extract until all is combined. Add dry ingredients slowly to the wet ingredients and add milk slowly until fully combined. Fill cupcake liners 2/3 of the way full. Place in the oven for about 20 minutes or until top is golden brown. Remove from oven and let cool completely before frosting.

While the cupcakes are baking, combine the butter, cream cheese, and vanilla extract together. slowly add in all the powdered sugar 1/2 cup at a time until there are no lumps. Fill piping bags with frosting and place into the fridge until the cupcakes are completely cool.

Prepare garnish. Cook bacon until crispy, then drain and crumble. (For the vegetarian option, substitute bacon with chopped walnuts)

Pipe a layer of frosting onto each cupcake.

MAPLE GLAZE

INGREDIENTS:

2 cups [powdered sugar](#), more if needed

$\frac{1}{2}$ teaspoon [cinnamon](#)

2 tablespoons very soft [butter](#)

1 teaspoon [vanilla](#)

$\frac{1}{2}$ cup good [maple syrup](#), more if needed

1. In small bowl whisk ingredients til smooth and creamy.
2. Add more powdered sugar if too thin.
3. Add more maple syrup (or heavy cream or milk) a teaspoon at a time if too thick.
4. Transfer to bottle and drizzle over frosted cupcakes

Maple Bacon Cupcakes

Yields 12 cupcakes

INGREDIENTS

Cupcake:

- 3/4 sticks of butter, softened
- 3/4 cup of sugar
- 1 egg
- 1 tsp of maple extract
- 1 1/4 tsps of baking powder
- 1/8 tsp of salt
- 1 1/4 cups of flour
- 3/4 cup of milk
- 1 tbsp of cinnamon

Frosting:

- 1/4 cup of butter, softened
- 1/2 cup of cream cheese
- 2 cups of powdered sugar
- 1 tsp of vanilla extract

Garnish:

- 3 strips of bacon

DIRECTIONS

Preheat oven to 350°F and line cupcake tin with 12 cupcake liners - NO LESS.

In a large bowl mix together flour, salt, and baking powder. In a stand mixer, beat together butter and sugar until creamy. Beat in eggs and maple extract until all is combined. Add dry ingredients slowly to the wet ingredients and add milk slowly until fully combined. Fill cupcake liners 2/3 of the way full. Place in the oven for about 20 minutes or until top is golden brown. Remove from oven and let cool completely before frosting.

While the cupcakes are baking, combine the butter, cream cheese, and vanilla extract together. slowly add in all the powdered sugar 1/2 cup at a time until there are no lumps. Fill piping bags with frosting and place into the fridge until the cupcakes are completely cool.

Prepare garnish. Cook bacon until crispy, then drain and crumble. (For the vegetarian option, substitute bacon with chopped walnuts)

Pipe a layer of frosting onto each cupcake.