

Maple Bacon Cupcakes (desserts)

Prep: 15 mins. Cook: 20 mins. Makes: 24 cupcakes

Ingredients

1 box **white cake mix**
1 c. flour
1 c. sugar
4 large eggs
2 tsp. vegetable oil
1 c. sour cream
1 c. water
¼ cup pure maple syrup

1 tsp vanilla extract

Maple Buttercream

1 c. butter, softened
1 (8 oz.) cream cheese, softened
4 c. confectioners' sugar
2 T. pure maple syrup
1 tsp vanilla extract
¼ tsp salt
2 T. heavy cream (if needed)
6 slices bacon, cooked crisp and finely chopped

Instructions

Make the bacon

1. Cook bacon until very crisp. Drain and crumble. Reserve some larger pieces for decorating.

Make the cupcakes

2. Heat oven to **350°F** and line two muffin pans with cupcake liners.
3. In a large bowl, add cake mix, flour, sugar
4. In a separate medium bowl whisk, eggs, oil, sour cream, water, maple syrup and vanilla.
5. Add the wet ingredients to the flour mixture, using a stand or hand mixer, mix for about **2 minutes**, until smooth.
6. Fill cupcake liners about **¾ full**.
7. Bake **18–22 minutes**, or until a toothpick inserted in the center comes out clean. Cool completely.

Maple Buttercream Icing

1. Beat softened butter and cream cheese for **2 minutes** until fluffy.
2. Gradually add powdered sugar. Add maple syrup, vanilla and salt.
3. Beat in heavy cream, one tablespoon at a time, if needed until the frosting is light and fluffy.
4. Use a Ziplock bag or piping bag with an attachment to swirl icing in the center of each cupcake, then top with the chopped bacon.

