

Pancake Cupcake with Maple-Bacon Buttercream Frosting

Recipe #6

October 2014

Ingredients:

For the Cupcakes:

Flour – 2 cups
Sugar – 4 Tablespoons
Baking Powder – 2 teaspoons
Baking Soda – 1 teaspoon
Salt – 1 teaspoon
Oil – 4 Tablespoons
Buttermilk – 2 cups
Eggs – 2

For Frosting:

Unsalted Butter – 1 cup
Powdered Sugar – 2 ½ cups
Maple Syrup – 3 Tablespoons
Vanilla – 1 teaspoon
Bacon – 3 slices, cooked, cooled and crumbled

Directions:

Preheat oven to 400 degrees. Line a muffin pan (either standard or mini size) with liners and spray with non-stick spray.

Whisk together the flour, sugar, baking powder, baking soda, salt in a large bowl and set aside. In a separate, medium bowl, whisk together the oil, buttermilk and eggs. Add the milk mixture and the dry mixture together until just moistened and combined. Divide the batter between the muffin cups and bake until puffed and firm to touch. Let cool for about 5 minutes and then remove cupcakes to a wire rack to cool completely.

To make the frosting, use the whisk attachment of a stand mixer to whip the butter on medium-high speed for about 5 minutes, scraping the bowl as needed. Reduce the mixer speed to low and add the powdered sugar a little at a time, waiting until it's mostly incorporated before adding more. Once all the powdered sugar has been added, whip on medium-high speed until fluffy, about 2 minutes. Add the maple syrup and the vanilla and whip another minute or so to incorporate. Using a spatula or a frosting bag and tip, spread the frosting on cupcake. Top with bacon.

