



Chocolate-Bacon Cupcakes with Dulce De Leche Frosting

READY IN



105 min.

SERVINGS



12

CALORIES



399 kcal

Ingredients

- 12 slices bacon cut in half
- 0.5 teaspoon baking soda
- 0.3 cup buttermilk
- 8 ounces cream cheese at room temperature
- 1 cup dulce de leche jarred
- 0.3 cup dutch-process cocoa powder unsweetened
- 2 teaspoons dutch-process cocoa powder unsweetened
- 2 large eggs
- 0.3 cup espresso grounds brewed

- 0.8 cup flour all-purpose
- 0.5 cup granulated sugar
- 2 tablespoons granulated sugar
- 0.3 cup brown sugar light packed
- 0.5 cup brown sugar light packed
- 4 ounces chocolate chopped
- 0.5 teaspoon salt fine
- 12 servings flaky sea salt for topping
- 1 teaspoon vanilla extract
- 5 tablespoons vegetable oil

Equipment

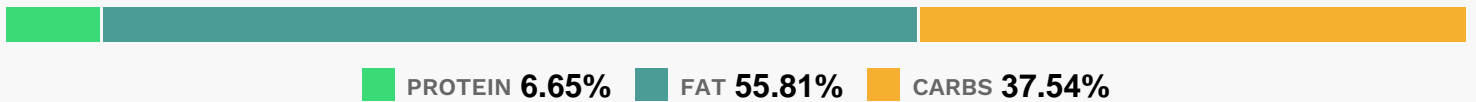
- bowl
- frying pan
- baking sheet
- paper towels
- oven
- whisk
- blender
- aluminum foil
- microwave
- muffin tray
- pastry bag

Directions

- Make the candied bacon: Preheat the oven to 350 degrees F and set a rack on a foil-lined baking sheet.
- Whisk the brown sugar, granulated sugar and cocoa powder in a medium bowl. Toss the bacon in the sugar mixture until coated, then arrange on the rack in a single layer.

- Bake until dark brown, 15 to 20 minutes.
- Let cool, then transfer to a plate and pat dry with paper towels. Chop 6 pieces of the bacon; set aside.
- Combine the vegetable oil, espresso, brown sugar, cocoa powder and chocolate in a large microwave-safe bowl and microwave until hot, about 2 minutes.
- Whisk until smooth, then set aside to cool, about 15 minutes.
- Whisk the flour, granulated sugar, baking soda and fine salt in a medium bowl.
- Add the buttermilk, eggs and vanilla to the cooled chocolate mixture and whisk until smooth.
- Add the flour mixture and continue whisking until combined.
- Line a 12-cup muffin pan with paper liners. Divide the batter among the cups, then sprinkle with the chopped bacon.
- Bake until the cupcakes spring back when lightly pressed, 20 to 25 minutes.
- Let cool 10 minutes in the pan, then remove to a rack to cool completely.
- Meanwhile, make the frosting: Beat the dulce de leche, cream cheese and vanilla in a large bowl with a mixer on medium speed until combined.
- Transfer to a pastry bag fitted with a large star tip; refrigerate 30 minutes.
- Pipe the frosting onto the cupcakes. Top with the remaining candied bacon, breaking it into pieces; sprinkle with sea salt.
- Photograph by Yunhee Kim

Nutrition Facts



Properties

Glycemic Index:29.82, Glycemic Load:14.09, Inflammation Score:-4, Nutrition Score:7.0286956770427%

Flavonoids

Catechin: 1.66mg, Catechin: 1.66mg, Catechin: 1.66mg, Catechin: 1.66mg Epicatechin: 5.02mg, Epicatechin: 5.02mg, Epicatechin: 5.02mg, Epicatechin: 5.02mg Quercetin: 0.26mg, Quercetin: 0.26mg, Quercetin: 0.26mg, Quercetin: 0.26mg

Nutrients (% of daily need)

Calories: 398.61kcal (19.93%), Fat: 25.56g (39.32%), Saturated Fat: 10.08g (63.02%), Carbohydrates: 38.68g (12.89%), Net Carbohydrates: 37.01g (13.46%), Sugar: 29.61g (32.9%), Cholesterol: 65.16mg (21.72%), Sodium: 565.23mg (24.58%), Alcohol: 0.1g (100%), Alcohol %: 0.11% (100%), Caffeine: 22.54mg (7.51%), Protein: 6.85g (13.7%), Selenium: 12.3µg (17.57%), Phosphorus: 114.65mg (11.47%), Vitamin K: 11.55µg (11%), Vitamin B2: 0.19mg (10.96%), Manganese: 0.22mg (10.91%), Copper: 0.19mg (9.62%), Vitamin B1: 0.14mg (9.07%), Magnesium: 36.21mg (9.05%), Vitamin B3: 1.77mg (8.83%), Iron: 1.35mg (7.5%), Fiber: 1.68g (6.7%), Vitamin A: 315.21IU (6.3%), Zinc: 0.86mg (5.73%), Vitamin E: 0.84mg (5.63%), Folate: 21.45µg (5.36%), Potassium: 186.07mg (5.32%), Vitamin B6: 0.1mg (5.07%), Calcium: 48.39mg (4.84%), Vitamin B5: 0.44mg (4.44%), Vitamin B12: 0.25µg (4.15%), Vitamin D: 0.32µg (2.13%)