



## Dark Chocolate Bacon Cupcakes

READY IN



40 min.

SERVINGS



24

CALORIES



174 kcal

### Ingredients

- 12 slices bacon
- 1 teaspoon double-acting baking powder
- 2 teaspoons baking soda
- 1 cup buttermilk
- 2 eggs
- 2 cups flour all-purpose
- 0.5 teaspoon sea salt
- 1 cup strong cold brewed
- 0.8 cup cocoa powder unsweetened
- 0.5 cup vegetable oil

2 cups sugar white

## Equipment

- bowl
- frying pan
- oven
- wire rack

## Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown.
- Drain, crumble and set aside.
- In a large bowl, stir together the flour, 3/4 cup cocoa powder, sugar, baking soda, baking powder and salt. Make a well in the center and pour in the eggs, coffee, buttermilk and oil. Stir just until blended.
- Mix in 3/4 of the bacon, reserving the rest for garnish. Spoon the batter into the prepared cups, dividing evenly.
- Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with your favorite chocolate frosting and sprinkle reserved bacon crumbles on top. Dust with additional cocoa powder.

## Nutrition Facts

 PROTEIN 8.38%  FAT 32.27%  CARBS 59.35%

## Properties

Glycemic Index:11.17, Glycemic Load:17.58, Inflammation Score:-2, Nutrition Score:4.1556521420893%

## Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

## Nutrients (% of daily need)

Calories: 173.74kcal (8.69%), Fat: 6.48g (9.97%), Saturated Fat: 2.14g (13.37%), Carbohydrates: 26.81g (8.94%), Net Carbohydrates: 25.53g (9.28%), Sugar: 17.21g (19.12%), Cholesterol: 22mg (7.33%), Sodium: 246.98mg (10.74%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 10.13mg (3.38%), Protein: 3.79g (7.57%), Selenium: 7.72µg (11.03%), Manganese: 0.18mg (8.99%), Vitamin B1: 0.12mg (8.12%), Phosphorus: 66.52mg (6.65%), Vitamin B2: 0.11mg (6.56%), Copper: 0.13mg (6.4%), Vitamin B3: 1.15mg (5.73%), Folate: 22.34µg (5.59%), Iron: 1mg (5.54%), Fiber: 1.28g (5.1%), Magnesium: 18.8mg (4.7%), Zinc: 0.47mg (3.17%), Calcium: 29.29mg (2.93%), Potassium: 97.55mg (2.79%), Vitamin B6: 0.05mg (2.35%), Vitamin B5: 0.23mg (2.33%), Vitamin B12: 0.13µg (2.23%), Vitamin K: 1.82µg (1.73%), Vitamin D: 0.25µg (1.65%), Vitamin E: 0.18mg (1.18%)