





## Ingredients

- 4 ounces bacon
- 1 Tb double-acting baking powder
- 1 tablespoon butter melted
  - 2 eggs
- 2 cups flour
- 2 teaspoons maple syrup
- 3 tablespoons milk
- 1 teaspoon salt
  - 0.5 cup sugar

## Equipment

bowl
frying pan
oven
whisk
muffin liners
slotted spoon
muffin tray

# Directions

- Preheat oven to 400\*.
- Heat a skillet to medium-high. Chop the bacon and cook until slightly crispy.
- Remove with a slotted spoon and set the skillet aside.In a large bowl combine all dry ingredients.
- Whisk in the milk and eggs, followed by the melted butter, maple syrup and cup bacon grease.Stir the bacon pieces back into the mixture.
- Place muffin liners in a 12-cup muffin tin. Evenly divide the mixture into the liners.
- Bake for 15 minutesuntil golden.
- Remove from the muffin tin and serve warm! Makes 12.

## **Nutrition Facts**



### **Properties**

Glycemic Index:35.84, Glycemic Load:23.69, Inflammation Score:-2, Nutrition Score:6.3513043478261%

### Taste

Sweetness: 98.81%, Saltiness: 100%, Sourness: 12.1%, Bitterness: 16.84%, Savoriness: 67.46%, Fattiness: 89.75%, Spiciness: 0%

#### Nutrients (% of daily need)

Calories: 222.98kcal (11.15%), Fat: 6.52g (10.04%), Saturated Fat: 2.33g (14.54%), Carbohydrates: 35.27g (11.76%), Net Carbohydrates: 33.46g (12.17%), Sugar: 9.49g (10.54%), Cholesterol: 36.48mg (12.16%), Sodium: 382.82mg (16.64%), Protein: 5.71g (11.41%), Selenium: 12.14µg (17.35%), Vitamin B1: 0.24mg (15.68%), Manganese: 0.26mg (12.9%), Folate: 46.11µg (11.53%), Phosphorus: 106.42mg (10.64%), Vitamin B2: 0.18mg (10.49%), Vitamin B3: 1.95mg (9.74%), Iron: 1.65mg (9.15%), Calcium: 73.63mg (7.36%), Fiber: 1.81g (7.24%), Vitamin B6: 0.13mg (6.36%), Magnesium: 21.77mg (5.44%), Zinc: 0.79mg (5.26%), Copper: 0.07mg (3.61%), Vitamin B5: 0.35mg (3.5%), Potassium: 102.72mg (2.93%), Vitamin B12: 0.13µg (2.25%), Vitamin A: 78.33IU (1.57%), Vitamin D: 0.23µg (1.5%), Vitamin E: 0.21mg (1.39%)