



Maple Bacon Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



459 kcal

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 1 cup butter
- ☐ 1 cup butter softened
- ☐ 12 bacon cooked
- ☐ 1 tablespoon plus light
- ☐ 16 oz brown sugar dark
- ☐ 4 large eggs
- ☐ 0.5 cup evaporated milk
- ☐ 2 teaspoons peppermint flavoring

- ☐ 1 cup milk
- ☐ 1 cups paper baking
- ☐ 4 cups powdered sugar
- ☐ 1 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 2 teaspoons vanilla extract
- ☐ 3 cups soft-wheat flour all-purpose

Equipment

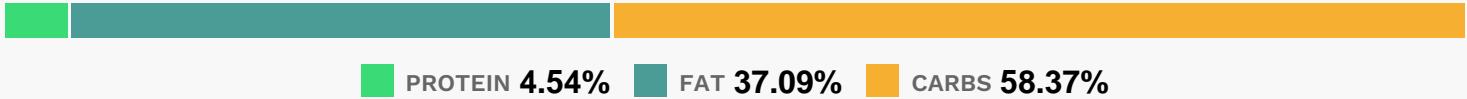
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees. Beat butter and sugar at medium speed with an electric mixer until creamy.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in vanilla.
- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake for 12-15 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely.
- ☐ To prepare frosting, melt butter in a heavy saucepan over medium heat.
- ☐ Add brown sugar; bring to a boil, stirring constantly. Stir in evaporated milk, baking soda, and light corn syrup; bring to a boil, stirring occasionally.
- ☐ Remove from heat, and let cool.

- ☐
- Transfer caramel mixture to a large bowl. Gradually add powdered sugar to caramel mixture; beat at medium speed with an electric mixer until creamy. Stir in maple flavoring. Beat at high speed 2 minutes or until creamy. Icing firms up quickly, so use immediately. Makes 3 cups.
- ☐
- Frost each cupcake with Maple Frosting using metal tip no. 2D. Top each with bacon.

Nutrition Facts



Properties

Glycemic Index:16.42, Glycemic Load:17.8, Inflammation Score:-4, Nutrition Score:5.9408695445113%

Nutrients (% of daily need)

Calories: 459.29kcal (22.96%), Fat: 19.23g (29.58%), Saturated Fat: 11.12g (69.48%), Carbohydrates: 68.06g (22.69%), Net Carbohydrates: 67.54g (24.56%), Sugar: 52.8g (58.66%), Cholesterol: 78.47mg (26.16%), Sodium: 441.92mg (19.21%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Protein: 5.29g (10.59%), Selenium: 11.19µg (15.99%), Vitamin B1: 0.19mg (12.45%), Phosphorus: 115.34mg (11.53%), Vitamin B2: 0.19mg (11.17%), Vitamin A: 548.42IU (10.97%), Folate: 39.94µg (9.98%), Calcium: 92.76mg (9.28%), Vitamin B3: 1.63mg (8.13%), Manganese: 0.14mg (7.1%), Iron: 1.27mg (7.05%), Vitamin B5: 0.4mg (4.02%), Vitamin B12: 0.23µg (3.88%), Vitamin E: 0.57mg (3.82%), Potassium: 118.44mg (3.38%), Zinc: 0.48mg (3.21%), Vitamin B6: 0.06mg (3.17%), Magnesium: 11.67mg (2.92%), Copper: 0.05mg (2.64%), Fiber: 0.53g (2.11%), Vitamin D: 0.3µg (2%), Vitamin K: 1.78µg (1.7%)