



Peanut Butter Bacon Cupcake

READY IN



115 min.

SERVINGS



22

CALORIES



594 kcal

Ingredients

- 1 pound bacon
- 0.3 cup bacon grease
- 0.3 cup butter softened
- 5 cups confectioners' sugar
- 16 ounce cream cheese at room temperature
- 2 cups creamy peanut butter
- 0.5 cup crunchy peanut butter
- 4 eggs
- 0.3 cup heavy cream as needed
- 22 peanuts whole

- 0.7 cup water
- 18.3 ounce butter cake mix

Equipment

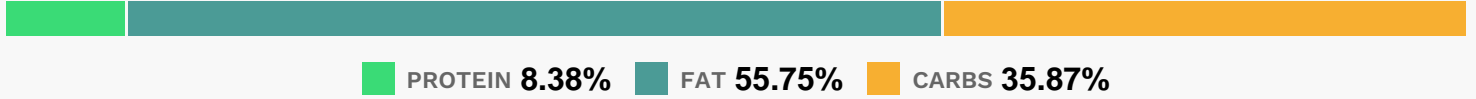
- bowl
- frying pan
- paper towels
- oven
- wire rack
- hand mixer
- toothpicks
- muffin tray

Directions

- Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Reserve 1/4 cup bacon grease and set aside to cool.
- Drain the bacon slices on a paper towel-lined plate. Chop the bacon.
- Preheat an oven to 350 degrees F (175 degrees C). Line cupcake pans with paper liners.
- Beat the crunchy peanut butter, bacon grease, and butter with an electric mixer in a large bowl until light and fluffy.
- Add the eggs one at a time, allowing each egg to blend into the peanut butter mixture before adding the next.
- Pour in the cake mix alternately with the water, mixing until just incorporated. Fold in 2/3 of the chopped bacon; mixing just enough to evenly combine.
- Pour the batter into prepared cupcake pan, about 2/3 full.
- Bake in the preheated oven until a toothpick inserted into the center comes out clean, 20 to 25 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.
- To make frosting: Beat the creamy peanut butter and cream cheese together with an electric mixer until light fluffy. Gradually stir in the confections' sugar.

- Mix in enough heavy cream to thin out the frosting, if needed.
- Spread the frosting over the cooled cupcakes.
- Sprinkle with the remaining 1/3 portion of chopped bacon, and top with a whole peanut.

Nutrition Facts



Properties

Glycemic Index:4.78, Glycemic Load:0.89, Inflammation Score:-5, Nutrition Score:10.965217368272%

Nutrients (% of daily need)

Calories: 594.28kcal (29.71%), Fat: 37.84g (58.22%), Saturated Fat: 13.43g (83.91%), Carbohydrates: 54.79g (18.26%), Net Carbohydrates: 52.82g (19.21%), Sugar: 40.69g (45.22%), Cholesterol: 75.35mg (25.12%), Sodium: 535.39mg (23.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.8g (25.59%), Vitamin B3: 5.48mg (27.42%), Manganese: 0.53mg (26.43%), Phosphorus: 244.78mg (24.48%), Vitamin E: 3.17mg (21.16%), Selenium: 10.86µg (15.52%), Magnesium: 58.85mg (14.71%), Vitamin B2: 0.22mg (12.87%), Folate: 49.76µg (12.44%), Vitamin B6: 0.23mg (11.56%), Vitamin B1: 0.17mg (11.01%), Calcium: 93.21mg (9.32%), Copper: 0.18mg (8.99%), Zinc: 1.31mg (8.73%), Vitamin A: 431.95IU (8.64%), Potassium: 277.27mg (7.92%), Fiber: 1.97g (7.89%), Vitamin B5: 0.78mg (7.82%), Iron: 1.31mg (7.29%), Vitamin B12: 0.25µg (4.2%), Vitamin D: 0.35µg (2.35%), Vitamin K: 1.51µg (1.43%)