



# Pancake Cupcakes with Maple Bacon Buttercream Frosting

## Cupcake Ingredients:

- 2 cups flour
- 1 Tbsp sugar
- 2 tsp baking powder
- 1 tsp salt
- 1 ½ cups whole milk
- 2 eggs
- 2 Tbsp butter, melted and cooled

## Frosting Ingredients:

- 1 cup butter, room temperature
- 2 ½ cups powdered sugar
- 3 Tbsp maple syrup
- 1 tsp vanilla
- 3 slices bacon, cooked, cooled and crumbled

## Instructions:

Preheat oven to 400 degrees. Line a standard muffin pan with liners and spray with non-stick cooking spray. Do not skip this step.

Whisk together flour, sugar, baking powder and salt in a large bowl and set aside. In a separate medium mixing bowl, whisk together milk and eggs, then stir in the melted and cooled butter. Stir together the milk mixture and the flour mixture just until moistened and combined. Lumps are ok. Divide equally into 12 muffin cups and bake until puffed and firm to touch, about 10 minutes. Let cool in the pan for 5 minutes before moving to a wire rack to cool completely.

For the frosting, use the whisk attachment on the stand mixer to whip the butter on medium-high speed for 5 minutes, scraping the bowl as needed. Reduce the speed to the lowest setting and gradually add the powdered sugar. Once all is incorporated, scrape the sides of the bowl and increase the speed to medium-high a couple minutes until fluffy. Add the maple syrup and vanilla and whip an additional minute. Stir in the bacon and spread on cooled cupcakes.