

MAPLE WHISKEY & BACON CUPCAKES

Created by The Boozy Chef

Ingredients

Cupcakes

- ✓ 3 cups Flour
- ✓ 1 tsp Baking Powder
- ✓ 1/2 tsp Baking Soda
- ✓ 1/4 tsp Salt
- ✓ 1/2 cup Buttermilk
- ✓ 2 TBSP Maple Whiskey
- ✓ 1 tsp Vanilla
- ✓ 3/4 cup Maple Syrup
- ✓ 1/2 cup Sour Cream
- ✓ 4 Eggs
- ✓ 1/2 tsp Cream of Tarter
- ✓ 1 Cup Butter, softened

- ✓ 1/2 cup Sugar
- ✓ 1-1/4 cups Brown Sugar, firmly packed
- ✓ 2 TBSP Bacon Fat

Frosting

- ✓ 8 oz Cream Cheese
- ✓ 1/2 cup Butter
- ✓ 1 tsp Vanilla
- ✓ 2 TBSP Maple Whiskey
- ✓ 1 TBSP + 1 tsp Maple Syrup
- ✓ 1 tsp Milk

Bacon (2 ways)

- ✓ 10 to 12 slices thick-cut Bacon
- ✓ 1/4 cup Brown Sugar
- ✓ 2 TBSP Maple Whiskey
- ✓ 2 TBSP Maple Syrup
- ✓ Pinch of Black Pepper
- ✓ Pinch of Salt

Directions

1. Pre-heat oven to 365 degrees
2. Cook **4 to 5 slices of bacon** over low heat. Reserve the fat (you should have around 2 TBSP or more). Place in refrigerator to solidify, and feel free to eat the cooked bacon - these pieces won't be used for this recipe.

chef hint

Start with room temperature ingredients for more consistent baking

Mis en Place for cupcakes (gather ingredients)

3. Sift together **3 cups flour, 1 tsp baking powder, 1/2 tsp baking soda** and **1/4 tsp salt**
4. Pour **1/2 cup buttermilk** into a pourable container. Add **1 tsp vanilla** and **2 TBSP Maple Whiskey**. Set aside.
5. Measure **1/2 cup sour cream** and **3/4 cup maple syrup** into small bowl and whisk together. Set aside.
6. Separate **4 eggs**: Egg whites go into a glass, grease-free bowl; egg yolks into a small bowl or container.
7. Add **1/2 tsp cream of tarter** to egg whites, but do not mix yet.
8. Measure and set aside (keep separate): **1 cup butter, 1/2 cup sugar, 1-1/4 cups brown sugar** (firmly packed), and **2 TBSP solidified bacon fat**

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Directions (continued)

9. Cream butter and white sugar together on high speed until light in color. Add brown sugar, bacon fat and egg yolks. Continue to beat on high speed for 1 minute. Add in sour cream/maple syrup mixture and beat on high another 30 seconds to 1 minute.
10. **REDUCE SPEED to low.** Add in 1/3 of the dry ingredients; then 1/2 of the buttermilk/whiskey/syrup mixture; then 1/3 of the dry ingredients; then remainder of buttermilk/whiskey/syrup mixture; then remainder of dry ingredients.
11. Beat the egg whites and cream of tarter in glass bowl. Use whisk or hand mixer, and beat until stiff peaks form.
12. FOLD the beaten egg whites into the cake batter mixture with a large spatula using a cut/fold/turn process.

candied bacon

1. In medium bowl, whisk together **1/4 cup brown sugar, 2 TBSP Maple Whiskey, 2 TBSP maple syrup,** and a pinch of black pepper and salt.
2. Add in remaining **6 to 7 slices of bacon** and toss to fully coat bacon with brown sugar mixture.
3. Place in skillet over medium heat until cooked through, about 10 minutes, turning once.
4. Transfer to wire rack to cool.
5. Bacon will be sticky and pliable, but not crispy.
6. Cut into small 1/2" pieces and place on top of frosted cupcakes.

13. Prepare muffin tins by lining with cupcake paper and spraying lightly with non-stick spray. Fill 3/4 full with batter.
14. **BAKING TIME & PROCESS:**
 - Bake at 365 degrees for 6 minutes.
 - Reduce oven temperature to 340 degrees – do not open oven door.
 - Bake 10 additional minutes, then turn pan around in oven to allow for even cooking.
 - Bake 8 additional minutes, or until done.
 - Total baking time is 24 to 26 minutes.
15. Test for doneness by inserting a toothpick in the center. It is done when toothpick comes out with crumbs and no wet batter.
16. Let cool on wire rack for 30 minutes before frosting.

frosting

1. Whip butter and cream cheese in medium bowl until fluffy
2. Add powdered sugar, 1/2 cup at a time, until fully incorporated.
3. Add vanilla, Maple Whiskey, maple syrup and milk – continue to beat on high until fluffy.
 - If too thin, add more powdered sugar.
 - If too thick, add more Whiskey (to taste) or milk
4. Pipe frosting onto top of cooled cupcakes.
5. **Top with chopped Candied Bacon.**