



MAPLE CUPCAKES WITH OPTIONAL BACON

Servings: 12

Who doesn't love bacon? Bacon on a cupcake? Yes I say! This sweet and salty cupcake will open mouths as well as eyes. And palates! Make mine bacon!

INGREDIENTS:

227g	SCS Salted Butter (softened)
224g	Sunshine Plain Flour
128g	Cake Flour (sifted)
200g	SIS Fine Grain White Sugar
4	Large Eggs (at room temperature)
1/2 tsp	Vanilla Extract
1 tsp	Baking Powder
75ml	Maple Syrup

1. Preheat oven to 170°C.
2. Whisk together the plain flour, cake flour and baking powder.
3. In a large mixing bowl, cream together the butter and sugar with an electric mixer until pale and fluffy.
4. Incorporate the eggs (one at a time) and vanilla extract until well combined.
5. Fold in the flour mixture and maple syrup.
6. Fill the cupcake tin until each cavity is 2/3 full.
7. Bake for about 22 minutes.
8. Once cool, you can pipe the frosting onto the cupcakes, drizzle with maple syrup and, if desired, top with crispy bacon (streaky bacon is the best).

Frosting

1. Use Vanilla Italian Meringue Buttercream or good quality whipped cream.