



# Pancake and Bacon Cupcakes

## INGREDIENTS:

### Cupcakes:

- 2 1/2 cups all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup sugar
- 1/2 cup butter, melted
- 1/4 cup whipping cream
- 2 eggs
- 3 teaspoons vanilla
- 1/2 cup maple syrup (I didn't use the real stuff-- too expensive!)

### Frosting and toppings:

- 2 sticks (1 cup) of salted butter, softened
- 2 sticks (1 cup) of unsalted butter, softened
- 3 cups powdered sugar
- 2 teaspoons of vanilla
- 8 pieces of bacon, cooked until very crisp
- 1/4 cup of maple syrup
- Pancake batter- enough for about 50 mini pancakes (I used the add water and shake Bisquick bottle, and it took about 2 cups of batter to make these up.

## DIRECTIONS:

### Cupcakes:

- Combine all dry ingredients and mix in medium bowl
- In large bowl, whisk eggs, whipping cream and vanilla together, add melted butter slowly while whisking.
- Alternately add dry ingredients and syrup to the egg mixture, whisking until thick and smooth.
- Scoop evenly into 18-20 cupcake liners placed in muffin tins. Don't overfill!
- Bake at 350F degrees for 14-18 minutes, until a toothpick inserted into the center comes out clean.
- Remove cupcakes from tin and allow them to cool completely.

### Frosting and toppings:

- Crumble bacon into small pieces and toss with maple syrup until completely coated.
- Make mini pancakes on a hot griddle by using a small spoon and making just a tiny circle of batter. Let these cool on a piece of parchment paper.
- Make frosting by placing butters, powdered sugar and vanilla in a mixing bowl and beating on high for 3-4 minutes until very light and fluffy.
- Place frosting into a large zip top bag that has a decorating tip fitted into one corner.
- Pipe a circle of icing around the edge of the cupcake.
- Sprinkle with bacon.
- Place pancakes on top, using a small amount of frosting to stick them together into a stack.
- Add a dollop of frosting on top and add sprinkles or a red "cherry" sixlet, like mine.
- ENJOY!!!!