

French Toast and Bacon Cupcakes

Servings : 12

Amount	Measure	Ingredient - Preparation Method
3/4	cup	butter - softened
1	cup	sugar
1 1/2	cups	cake flour - sifted
1 1/2	teaspoons	baking powder
1/4	teaspoon	salt
1/2	cup	milk - room temp
1	teaspoon	nutmeg
1	teaspoon	cinnamon
3		egg
		frosting
2 3/4	cups	powdered sugar
2	teaspoons	heavy cream - room temp
1	teaspoon	maple extract

Preheat oven to 375.

Fry up bacon and set aside.

In a standing mixer, combine the butter and sugar and mix.

In a medium bowl, whisk together the flour, baking powder, salt, nutmeg, and cinnamon.

Add the eggs to the creamed butter one at a time. Add the milk.

Stir in dry ingredients.

Divide batter into muffin tin. Bake at 375 for 25-27 minutes.

Remove from oven and cool completely.

Mix all 4 frosting ingredients together. Beat on high until fluffy.

Frost cupcakes and top with crumbly bacon.