

Pancakes and Bacon Cake

Amount	Measure	Ingredient - Preparation Method
1		yellow cake mix
1		instant vanilla pudding mix
4	large	egg
1/2	cup	milk
1/2	cup	oil
1/2	cup	sour cream
1/2	cup	pure maple syrup
12	strips	pre-cooked bacon - crumbled
		maple buttercream
1	stick	unsalted butter - softened
1/4	cup	pure maple syrup
2 3/4	cups	powdered sugar
12	stri	pre-cooked bacon - crumbled

Preheat oven to 350 and spray 2 loaf pans with non-stick cooking spray.

Place cake mix, pudding mix, eggs, milk, oil, sour cream, and maple syrup into a stand mixer and mix until well combined. Add bacon crumbles and mix until combined. Pour into pans and bake for 50-60 minutes until baked through. Tops will be deep golden brown.

Place butter and syrup into stand mixer, mixing until well combined. Add powdered sugar, beating on low until combined. Frost over cooled cakes and top with crumbled bacon.

Yield: "2 loaves"