

# Stuffed BBQ Cupcakes

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		cupcakes
1 1/4	cups	all-purpose flour
1/2	cup	cornmeal
1/4	cup	granulated sugar
2	teaspoons	baking powder
1/4	teaspoon	salt
3/4	cup	milk
1		egg - beaten
5	tablespoons	unsalted butter - melted and cooled
1/2	cup	precooked BBQ pulled pork (with or without sauce)
		Frosting
4	ounces	cream cheese
1	cup	monterey jack cheese - shredded
1	cup	smoked cheddar cheese - shredded
2	tablespoons	mayonnaise - mashed
1	dash	onion powder
1	dash	garlic powder
		salt and pepper
3	tablespoons	pimiento - drained
		bbq sauce

Preheat oven to 400. Line a cupcake pan with 12 liners.

Mix together flour, cornmeal, sugar, baking powder, and salt in a medium bowl.

In a separate bowl, combine milk, egg and butter until well combined. Combine with dry ingredients and mix together until just combined.

Spoon half of batter into lines. Spoon pork into each liner. Cover with remaining batter.

Bake cupcakes for 20-25 minutes or until slightly browned around edges. Cool slightly.

Place cream cheese, monterrey jack cheese, cheddar cheese, mayo, onion powder, garlic powder and salt/pepper in a food processor and process until smooth. Add pimientos and pulse a few times until combined and chopped slightly.

Frost cupcakes and garnish with BBQ sauce.