**Bacon Cupcakes with Maple Frosting**

**Bacon Cupcakes:**

5 oz. oil

¾ cup sugar

1 ½ cups flour

1 Tbsp. baking powder

3 eggs

1 tsp. vanilla extract

10 oz. bacon, cooked and chopped

**Maple-Frosting:**

4 oz. cream cheese

1 cup heavy cream

½ cup maple syrup

¼ cup sugar

½ tsp. vanilla extract

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Have someone cook the bacon. After it is cooked, rough chop it. Save the grease!
2. In a large bowl, mix oil, sugar, eggs, and vanilla extract.
3. Add flour and mix until everything is wet. **Do not over mix or your cupcakes will turn out weird.** Stir in the chopped bacon.
4. Put the cupcake batter into a bowl and wrap on your tray.

**Day 3:**

1. Preheat oven to convection 375°.
2. Stir in the baking powder to the cupcake batter.
3. Grease 12 muffin cups with pan spray.
4. Divide the batter evenly among the 12 cups.
5. Bake for 15-18 minutes, or until it passes the toothpick test.
6. When the cupcakes are done, remove them from the pan and allow to cool on the counter.
7. While the cupcakes are baking, fit the Kitchenaid with the whisk attachment.
8. Add the cream cheese and peanut butter to the bowl and whip on medium-high speed until it becomes fluffy.
9. Add in the heavy cream, syrup, vanilla, and sugar. Whip until it becomes very light and fluffy.
10. Frost the cupcakes with your frosting using a spatula or a pastry bag fitted with a tip.
11. Enjoy.