



Charlie's Chocolate Bacon Cupcakes

A Glebe Point Recipe

INGREDIENTS

BACON INGREDIENTS

10 – 12 slices of bacon,
cut into thirds
¾ cup of brown sugar
1 TBLSP powdered,
unsweetened cocoa

WET CUPCAKE INGREDIENTS

4 oz good quality, milk OR
dark chocolate depending on your
preference, melted
2 large eggs
¼ cup cooled, espresso or
strong coffee
⅓ cup buttermilk
½ tsp high quality, Madagascar
Bourbon pure vanilla extract
5 TBLSP canola or vegetable oil

DRY CUPCAKE INGREDIENTS

¾ cup all-purpose flour
⅓ cup unsweetened
Dutch-process cocoa powder
½ cup sugar
¼ cup light brown sugar
½ tsp baking soda
½ tsp baking powder
½ tsp salt

PROCESS

- Preheat oven to 375 degrees F. Combine brown sugar and cocoa powder for bacon. Cut bacon into thirds and toss in brown sugar and cocoa mixture to coat. Place coated bacon pieces on a baking sheet with parchment or aluminum foil and cook in preheated oven until nicely browned, about 15 to 18 minutes. Remove from oven and set bacon aside on paper towels to drain and cool.
- While bacon is cooling, melt chocolate in a microwave safe bowl for about one minute. Stir. If not fully melted, microwave again in 15 second increments until smooth. Set aside for a couple of minutes to cool slightly.
- In a large bowl, combine all the dry ingredients and mix together well. Set aside. In a medium bowl, combine all the wet ingredients, including the melted chocolate, and whisk until smooth.
- Make a well in the center of the dry ingredients you mixed together. Pour the wet ingredients mixture into the well, scraping the sides of the bowl if necessary to get all the ingredients out. Stir mixtures together just until blended.
- Crumble the cooled bacon and set about one-quarter of it aside (this will be used for sprinkling on top of your iced cupcakes). Add the other three-quarters of crumbled bacon to the cupcake batter, mixing it in well.
- Line a 12-cup muffin pan with cupcake liners and divide the batter evenly into the cups. Bake the cupcakes in preheated oven until the tops spring back when pressed lightly, about 20 to 25 minutes.
- Let cupcakes cool in muffin tin for about 10 minutes, then remove them to a wire rack and cool completely. When cupcakes are completely cooled, frost with your favorite icing. My personal favorite is dark chocolate, but these are just as delicious with milk chocolate, dulce de leche, or even peanut butter. After frosting cupcakes, sprinkle the reserved bacon crumbles evenly over the cupcakes.
- Now share and enjoy!