

Peanut Butter, Chocolate and Bacon Cupcakes

Ingredients:

Cupcakes:

1 box butter flavored or yellow cake mix
1/2 cup peanut butter
1/2 pound bacon fried crisp and crumbled
1 cup buttermilk
4 eggs
Oil as called for on the cake mix directions

Frosting:

1 stick butter softened
1 8 oz package cream cheese
1 cup peanut butter
3 tablespoons milk
powdered sugar

Topping:

1 cup of chocolate chips
1/2 pound bacon
1/2 cup of cream or whole milk
butter
1/3 cup of brown sugar

Directions

Cook one pound of bacon until crispy. Drain, diivide in half and crumble.

In a sauté pan melt a few tablespoons of butter and about 1/3 cup of brown sugar.

Just until melted together. Stir in one half pound of bacon (already cooked crisp and crumbled) just to coat them with the sugar mixture, and then spread them out on a piece of wax paper to dry. (You will use these to sprinkle on top of your cupcakes just after drizzling the chocolate)

Mix all cupcakes ingredients together (use the rest of the non-sugared bacon) and bake in cupcake liners for 15 minutes. Whip all frosting ingredients together until fluffy. Then add 3 tablespoons milk and start slowly adding powdered sugar until you get to a good consistency (probably about 1/2-3/4 of a regular size bag). If it's too thick ad a little more milk, a little more powdered sugar if too soft.

Frost cupcakes (Piped on with a star tip works best, but you could spread it on too)

In a small saucepan heat 1/2 cup of cream or whole milk just to a light simmer. Remove from heat and stir in about a cup of chocolate chips. Stir until melted and then drizzle over the tops of the cupcakes.

Sprinkle with sugared bacon.

Indulge.