

French Toast Cupcakes with Bacon Maple Buttercream Icing

Ingredients:

- One box white cake mix
- 3 eggs
- 1 cup half and half
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 1 tsp. vanilla extract
- bacon, cooked crisp, for crumbling on top of icing

Preheat oven for 350 degrees. Mix together the cake mix, eggs, half and half, nutmeg, cinnamon, and vanilla. Batter might seem a little thick. Scoop batter into cupcake liners, filling 3/4 full. Bake for 15 to 18 minutes. (I used mini cupcake liners so my baking time was about 11 minutes). Cool completely and frost with maple buttercream frosting. Enjoy!

Bacon Maple Buttercream Frosting:

- 2 sticks butter, softened
- 1 lb. powdered sugar
- 1 1/2 tsp. maple flavoring (see note below)
- 3 Tbs heavy cream or more if desired

In a large mixer, beat the butter until smooth. Add maple flavoring and cream. Slowly add powdered sugar, and beat until light and fluffy. Feel free to add more cream until it reaches your desired consistency.

NOTE: I did not have maple extract on hand. I did find maple sugar at the store so I used 1 tsp. maple sugar and 1 Tbs pure maple syrup for my frosting.

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"There's nothing better than dessert for breakfast." - Anonymous