

# Double Chocolate Bacon Stout Cupcakes



## Ingredients

2 cups / 500 mL all-purpose flour  
¾ cup / 180 mL unsweetened cocoa powder, plus extra for dusting  
1 tsp / 5 mL baking powder  
¼ tsp / 1 mL salt  
½ cup / 125 mL unsalted butter, room temperature  
2 cups / 500 mL granulated sugar  
3 large eggs, room temperature  
2 tsp / 10 mL vanilla extract  
¾ cup / 180 mL stout beer  
¾ cup / 180 mL sour cream  
16 slices bacon, cooked crisp, drained and chopped  
1-450 g container ready-to-use chocolate frosting

## Directions

1. Preheat oven to 350°F.
2. In medium bowl, combine flour, cocoa powder, baking powder and salt. Set aside.
3. In large bowl, beat room temperature butter at a low speed until creamy and whipped in appearance, about 30 seconds. Add sugar; beat 15-20 seconds more.
4. Beat in eggs, one at a time.
5. Beat in vanilla.
6. In small bowl, whisk beer and sour cream until well-blended. Add to butter mixture. Mix on low speed until combined, 20-30 seconds.
7. Add flour mixture to butter mixture one third at a time, stirring with wooden spoon after each addition.
8. Fold in two-thirds of the chopped bacon; reserve remainder for garnish.
9. Line muffin tin pan with large parchment baking cups.
10. Spoon batter into baking cups, filling each three-quarters full.
11. Bake in preheated oven for 10 minutes, rotate pan and bake 12 minutes more until cupcakes rise and are nicely domed. To test for doneness, insert a wooden pick into the center of one of the center muffins in the pan. Cupcakes are done when the pick comes out clean or with just a

few moist crumbs clinging to it.

12. Remove cupcakes from oven; let cool slightly before transferring to wire rack.
13. Once completely cooled, top each cupcake with desired amount of frosting, garnish with reserved bacon and dust with additional cocoa powder.

## **Additional Info**

- **Cut:** Bacon
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 25
- **Number of Servings:** 20