

## **Chipotle Bacon Cupcakes- Mary Robichaud, Gourmet Gateau**

### ***Cupcakes:***

1 cup flour  
½ tsp baking soda  
½ tsp salt  
¾ cup milk  
½ cup unsweetened cocoa powder  
1 cup sugar  
¾ cup vegetable oil  
1 egg  
1 tsp vanilla  
4 slices chopped bacon, cooked crispy  
½ tsp chipotle chili powder

Whisk the flour, baking soda, salt and chipotle chili powder in a medium bowl. Heat milk until hot but not boiling, pour over the cocoa powder in a bowl and whisk until smooth. Let cool slightly. Whisk in the sugar, vegetable oil, egg and vanilla until smooth. Add the flour and mix just until combined. Stir in the chopped bacon. Divide the batter into 12 muffin cups. Bake at 350 degrees for 20-25 minutes or until top springs back. Transfer to a rack and cool.

### ***Chipotle cream cheese frosting :***

½ stick softened unsalted butter  
6 oz softened cream cheese  
1 tsp vanilla  
Pinch of salt  
½ tsp chipotle chili powder  
2 cups confectioner's sugar  
Crispy bacon crumbles

Beat all of the ingredients together except the confectioner's sugar and bacon. Mix for 1 to 2 minutes or until creamy. Gradually beat in the confectioner's sugar and beat on medium-high speed until thick and fluffy. Frost cooled cupcakes and sprinkle with crispy bacon crumbles.