

## Bean and Bacon Cupcakes

Servings: 24

### INGREDIENTS

- 2 c Monarch® flour
- 4 c Monarch bourbon molasses baked beans
- 1 1/2 c raisins
- 1 lb Monarch sugar
- 1 t cinnamon
- 1 1/2 c canola oil
- 4 ea, eggs
- 2/3 t baking powder
- 1 T vanilla extract
- 1/3 t ground nutmeg
- Bacon dust (see recipe)
- Brown butter frosting (see recipe)

### PREPARATION

Preheat oven to 325°F. Spray 24 muffin tins with food release. Puree the beans in a food processor or blender. Combine beans, oil and sugar in a large mixing bowl. Add eggs and vanilla and beat until light, about 6 min. In a separate bowl combine flour, baking soda, baking powder and spices. Add flour mixture and raisins all at once and mix until just combined. Divide between 24 muffin tins and bake at 350°F for 10-12 min. Allow to cool and frost with Brown Butter Frosting and sprinkle with Bacon Dust.



### Bacon Dust

#### INGREDIENTS

- 1/4 lb Monarch sugar
- 4 oz Patuxent Farms® bourbon bacon, cooked

#### PREPARATION

Place bacon on 1/2 sheet pan. Sprinkle with sugar and bake at 350 degrees until bacon is very crisp. Drain well and chop very fine in food processor. Reserve for service.

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### Brown Butter Frosting

#### INGREDIENTS

- 1/2 lb butter
- 3 lb powdered sugar
- 1/2 c heavy whipping cream
- 1 T vanilla extract

#### PREPARATION

Place butter in sauce pan and heat over medium hot until the butter browns. Should be a darker brown. Do not burn. Allow to cool to room temp.

Place sugar in mixing bowl and turn to slowest speed. Use the beater attachment and not the whip.

Add vanilla extract and butter. Include all the brown bits and blend for 30 seconds or so.

Add cream a little at a time until all the sugar is picked up by the beater, then turn to highest speed and beat well. If too thick add more cream. Beat until frosting gets light and slightly fluffy.

Place in pastry bag with star tip and pipe onto the cup cakes.