

Dark Chocolate Bacon Cupcakes

Prep Time: 20 minutes

Total Time: 1 hour

Servings: Makes 24 cupcakes



Ingredients

- 1 Package Sugardale Bacon
- 1 Package Dark Chocolate Cake Mix, prepared
- 1 cup heavy cream
- 12 oz. semi-sweet or dark chocolate - chips or coarse chopped
- 1/2 tsp. vegetable oil

Instructions

1. Preheat oven to 350°.
2. In a large skillet, fry the bacon over medium heat until crisp. Drain on paper towels. Allow to cool, then crumble.
3. Prepare cake mix according to instructions on box for cupcakes.
4. Stir in half of the crumbled bacon into the cake batter.
5. Pour the batter into cupcake pans with paper liners. Fill each cup about 2/3 full.
6. Bake according to instructions on packaging, or until a toothpick inserted into the center of the cupcake comes out clean.
7. Cool cupcakes on a wire rack completely before frosting with Chocolate Ganache. (see below)

Chocolate Ganache Frosting

1. In a medium saucepan, heat the cream until boiling.
2. Pour the chocolate into a heat-safe bowl. Add the vegetable oil to the chocolate and stir.
3. Pour the hot cream over the chocolate and stir until smooth and glossy.
4. Allow to cool slightly and thicken before frosting. Simply dip the top of the cupcake into the ganache until covered. Top with remaining crumbled bacon.

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