

Bacon Beer Cupcakes (Gluten Free)

Total time does not include chilling of the cupcakes or frosting, so please read the entire recipe before making it!

Prep Time 25 minutes

Cook Time 25 minutes

Total Time 50 minutes

Servings 12 People, 1 each

Calories 311 kcal

Ingredients

For the cupcakes:

- 6 Slices Thick-cut hickory smoked bacon
- 2 Cups Amoretti Almond flour (214g)*
- 6 Tbsp Cocoa powder
- 1/4 Cup Coconut flour (27g)
- 1 1/2 tsp Baking powder
- 1/4 tsp Salt
- 1/2 Cup Coconut sugar
- 6 Tbsp Butter, softened to room temperature
- 6 Tbsp Honey
- 2 Large eggs
- 2 1/2 tsp Amoretti Natural Stout Beer Type Extract

For the frosting:

- 5 Tbsp Butter, Softened to room temperature
- 1 1/2 Tbsp Bacon fat, chilled so it's firm
- 2 Tbsp Honey
- 1/4 tsp Amoretti Natural Stout Beer Type Extract
- 2 Tbsp Unsweetened vanilla almond milk

Instructions

1. Preheat your oven to 350 degrees and line a 12-cup muffin pan with muffin liners.
2. Cook the bacon strips in a very large frying pan until golden brown and crispy, flipping once. One cooked, pour the fat through and fine sieve into a large bowl. You want the fat to be spread out quite thin so that it firms up quickly. Additionally, pouring it through a sieve ensures you won't get any burnt bites. Place the bowl of fat into the refrigerator to firm.
3. In a large bowl, stir together the almond flour, cocoa powder, coconut flour, baking powder and salt until well combined. Set aside.
4. In a large bowl, using an electric hand mixer, beat together the coconut sugar and butter until well combined and fluffy, about 2 minutes.
5. Add in the honey, eggs and stout extract and beat again until well combined. Stir the dry ingredients into the wet until well mixed. Finally, crumble up 4 of the cooked bacon slices and mix in.



6. Divide the batter between the 12 muffin tins. It will be VERY thick, and you'll really have to spread it into the muffin pan, this is normal. Once filled, let the muffin pan stand for 5 minutes so the coconut flour can absorb some of the moisture.
7. Bake until the cupcakes rise and a toothpick inserted in the center comes out clean, about 14-15 minutes. Let cool to room temperature in the pan, then transfer to a wire rack to cool completely.

To make the frosting:

1. Beat together the butter and chilled bacon fat until smooth and combined. Add in the honey and stout extract, and beat again until well mixed. Place back into the refrigerator until nice and firm, about 30 minutes or so.
2. Once firm, add in the almond milk and beat until combined and fluffy. This will take a good 2-3 minutes, stopping to scrape down the sides as necessary. You want all the milk mixed into the butter.
3. Pipe the frosting on the COOLED cupcakes.** Crumble up the remaining bacon and sprinkle it over each cupcake.
4. DEVOUR.

Recipe Notes

*As with all gluten free baking, it's very important to weigh your flour to ensure good results.

**The frosting is very rich, so you don't need very much. Just put a little on top so you don't run out before you finish frosting!

WEIGHT WATCHERS' POINT PER SERVING:

SMART POINTS: 14 / POINTS+: 9 / OLD POINTS: 7

Calories: 311 / Fats:22.3g / Sugars: 20.4g / Protein: 7g / Fiber: 3.6g

Courtesy of foodfaithfitness.com

