

Medicated Maple Bacon Cupcakes Recipe



What You Need :

Ingredients

Cupcake Batter

- ☐ 1 1/4 Cup + 1 1/2 T Flour
- ☐ 1/2 Cup Maple Sugar
- ☐ 1/2 Cup Granulated Sugar
- ☐ 1/4 t Baking Soda
- ☐ 2/3 t Baking Powder
- ☐ 1/2 t Salt
- ☐ 1/3 Cup Shortening, Packed
- ☐ 2 T Butter, Softened
(I used canna-butter here)
- ☐ 1/2 Cup Full-Fat Sour Cream
- ☐ 1/4 Cup Milk or Half & Half
- ☐ 2 Large Eggs
(whip whites & yolk seperately)
- ☐ 1 1/4 t Maple Extract
- ☐ 1 t Vanilla Extract

Maple Buttercream Frosting

- ☐ 9 T Unsalted Butter, Softened.
- ☐ 2 1/2 Cups Powdered Sugar, Sifted
- ☐ 1 t Maple Extract
- ☐ 1/4 t Salt
- ☐ 6 oz Cream Cheese, Softened
- ☐ 1/2 Cup Shortening, Packed

Toppings

- ☐ 1 lb. Bacon, Finely Chopped
- ☐ Maple Syrup Garnish



Supplies

- ☐ Cupcake Pan
- ☐ Paper Cupcake Liners
- ☐ 2 Glass Mixing Bowls
- ☐ Sifter
- ☐ Hand Mixer
- ☐ Whisk
- ☐ Medium Bowl
- ☐ Silicone Spatula
- ☐ Russian Ball
Piping Tips
(or any other cupcake tip)
- ☐ Piping Bag
- ☐ Silicon Spatula

Time Needed

- 45 min - Prep
- 27 min - Bake
- 72 min - Total Time
- *Makes 12 Cupcakes*

Directions:

Step 1: Prep Your Ingredients

- ☐ Preheat oven to 325° F
- ☐ Insert 1 glass mixing bowl into freezer (helps to keep stiff peaks in your frosting).
- ☐ Line cupcake pan with paper cups, set aside.
- ☐ Gather all of your ingredients and measuring tools.

Directions continued:

Step 2: Making Your Batter

- ☐ In a glass mixing bowl, whisk together flour, sugars, baking soda, baking powder and salt.
(I made my own maple sugar by pouring small amounts of maple syrup into granulated sugar (:)
- ☐ On low, slowly beat in chunks of shortening and butter. Turn mixer to medium and beat until mixture has small crumbs.
- ☐ In medium bowl, whisk together sour cream, milk, eggs, (yolk and whites first whisked separately), maple extract, vanilla extract and maple syrup.
- ☐ With mixer on low, slowly pour wet mixture into glass bowl with dry ingredients. With mixer on medium, beat until incorporated; about 1 minute. Wipe down sides of bowl with spatula. Stir to mix.

Step 3: Baking Your Cupcakes

- ☐ Spoon about 2 1/2 - 3 T of cupcake batter into each paper cupcake liner.
- ☐ Bake in the oven 27 minutes, or until toothpick comes out clean. *Allow cupcakes to fully cool*

Step 4: Making Your Frosting

- ☐ In your chilled glass mixing bowl, with mixer on low, beat softened butter, powdered sugar, salt and maple flavoring. Once smooth, turn mixer up to medium. Beat in chunks of softened cream cheese and shortening. Mix until smooth.
- ☐ Fill pastry bag with cupcake tip, using spatula or spoon if needed.

Watch consistency of your frosting. If it's too soft to hold its shape, you may need to chill for a few minutes in the refrigerator.

Step 5: Decorating Your Cupcakes

- ☐ Cook bacon according to cooking directions and your preferences. (Baking your bacon creates an even cook, and easier crumbling to top your cupcakes.) Transfer bacon to paper towel and finely chop.
- ☐ Using your piping bag with frosting, lightly line the rim of your cupcakes and stick bacon crumbles to the frosting. Top your cupcake generously with more frosting, in a circular motion (as you would with whipped cream)
- ☐ As a final step, sprinkle remaining bacon on top of each cupcake, and drizzle with maple syrup garnish! P.S. Don't worry if they don't turn out "pretty"... these cupcakes will be enjoyed no matter what they look like!

Finished cupcakes must be chilled until 30 minutes before serving **Enjoy!! (:**

Cooking with Cannabis-Infused Ingredients:

A good starting point for ingesting cannabis edibles is to limit yourself to <5mg THC ; even less if you are new to THC-infused food. It can have the tendency to be a lot stronger, more intense, and can differ drastically from smoking. For one, the effects can take anywhere from a half hour to 3 hours to fully metabolize, depending on an individual's unique body and metabolic rate. In addition, because the THC is digested through your liver and can more readily cross the body's blood-brain barrier, the high can be stronger and last longer.

With that said, your edible's potency depends on many factors; how it was prepared, the potency of your starting product, as well as considering the strain or concentrate's cannabinoid and terpene concentrations. To test the potency and effect of your finished product, try a smaller amount (<5mg) and see how that dose affects you after 2-3 hours. Titrate your dose as desired, and you can then use this personalized "standard" dose as a baseline for your recipes.

Check out our dosage calculator for help in calculating your edible's dosage @:
<https://www.plant-family.com/thc-dosage-calculator/>

Happy Cooking!