

SWEET POTATO CUPCAKES

with Caramel, Bacon and Toasted Pecans (makes 24 cupcakes)

2 Sticks (8 Ounces) Butter, softened
1 Cup White Sugar
1 Cup Light Brown sugar
1 teaspoon vanilla
3 Large Eggs
15 ounce can sweet Potatoes, drained

3 Cups AP Flour, Sifted and leveled.
2 teaspoons Baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon allspice
3/4 teaspoon salt

--4 slices crisp fried bacon, crumbled
--1 Cup pecans, toasted at 350 degrees for 10 minutes until fragrant

Preheat oven to 350 degrees.

Whisk together all dry ingredients except for sugar, and set aside.

Mix butter, sugars and vanilla on medium speed for 5 minutes. Turn mixer off and scrape down sides of bowl.

Turn mixer back on and mix for an additional 4 minutes. Turn mixer to low and mix in eggs one at a time, waiting until yolk disappears before adding the next egg.

Once all eggs are incorporated, turn mixer off, scrape down sides of bowl, then turn mixer back on to medium high speed, mixing until butter egg mixture is light and fluffy.

Turn mixer off and add in pureed sweet potato. Turn mixer to medium speed and mix for 2 minutes.

Alternate flour mixture in 10 second intervals in three parts, alternating buttermilk and ending with flour.

Once both flour and buttermilk are fully incorporated, turn mixer off, scrape down sides of bowl, and turn mixer back on medium speed for an additional 2-3 minutes.

Scoop batter into standard size cupcake pans. Bake for 16-22 minutes. Test until a toothpick comes out mostly clean.

CARAMEL SAUCE

1 Cup Light Brown Sugar
1/2 Cup Half and Half
2 Ounces (4 tablespoons) Butter
1 Tablespoon Vanilla
Pinch salt

Mix all ingredients except vanilla on medium low heat, for seven minutes, or until sugar and butter are fully dissolved. Do not allow mixture to boil.

Remove from heat and stir in vanilla. Cook for an additional minute. Remove from heat and pour in a mason jar. Close tightly.

Refrigerate until fully cooled. Good for up to three months.