

# Blush Wine Vanilla Cupcakes with Maple Frosting and Bacon Sprinkles



Amount	Unit	Ingredient
1	Box	Vanilla Cake Mix
1 11/8	Cups	<a href="#">What Exit Blush Wine</a>
2	Large	Eggs
1/4	Cup	Melted butter
<u>FOR THE BACON SPRINKLES</u>		
8	Slices	Bacon
1/4	Cup	Brown sugar
<u>FOR THE MAPLE FROSTING</u>		
1	Cup	Butter softened
2	Cups	Confectioners' sugar

1	Tsp	Vanilla extract
¼	Cup	<a href="#">What Exit Blush Wine</a>
2	Tbsp	Pure Maple syrup

## Instructions

Preheat oven to 350 F

- Line cupcake pan with liners.
- Combine the cake mix, [What Exit Blush Wine](#), eggs & melted butter in large bowl.
- Mix & bake according to the box instructions.
- Remove cupcakes from oven and set aside to cool.
- Raise oven temperature to 400 F.
- Line a baking sheet with parchment paper.
- Place bacon in single layer.
- Spread brown sugar evenly onto bacon slices.
- Bake the bacon for 15-20 minutes.
- Set aside to cool.
- Combine the butter, Confectioners' sugar, [What Exit Blush Wine](#), vanilla extract & maple syrup.
- Beat until fluffy.
- Frost the cooled cupcakes.
- Crumble the cooled bacon & sprinkle on top.

Cheers & Enjoy!

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