

Maple Syrup and Bacon

From: Snowvillage Inn,
Eaton Center

Ingredients

- 1 3/4 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 egg
- 1 cup pure maple syrup, divided
- 1 cup sour cream
- 1/2 cup unsalted butter, melted
- 3/4 cup chopped walnuts, toasted
- 1/2 cup crumbled bacon
- 1/4 cup confections' sugar or crumbled bacon to top for a savory option



Directions

1. In a medium bowl, whisk together flour, baking powder, baking soda and salt.
2. In a large bowl, whisk together egg, 3/4 cup of the maple syrup, sour cream and butter until well blended.
3. Add the egg mixture to the flour mixture and stir until just blended.
4. Gently fold in walnuts.
5. Divide batter equally among prepared muffin cups.
6. Bake in preheated oven for 14 to 18 minutes (400F).
7. Let cool in pan on a wire rack for 3 minutes, then transfer to the rack.
8. In a shallow pan heat the remaining maple syrup and dunk the muffin tops in them.
9. Then dust with confectioners' sugar or add crumbled bacon and drizzle with syrup.
10. Return to rack and let cool. Makes 12 muffins.