

Eggs 'n Bacon Cupcake

Ingredients and Instructions

- Chocolate Jumbo Cupcake
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Bright Yellow Buttercreme Style Icing (02434398)
- Cooked Bacon
- Van Leer Shine Dark Chocolate EZ-Melt Wafers (02496364)



1 Dip the cooked bacon partially into melted chocolate.



2 Place white buttercream in a piping bag fitted with a large straight tip.



3 Pipe a swirl on top of cupcake.



4 Using a #40 purple scoop, place a scoop of yellow buttercream in the middle of the cupcake.



5 Top with a piece of cooled chocolate dipped bacon.

Chef's Tip: To make the chocolate dipped bacon, use cooked bacon slices that have been patted dry to remove excess fat. Melt Van Leer Shine Dark Chocolate EZ-Melt Wafers (02496364) and dip bacon partially into melted chocolate. Place on a silpat lined sheet tray and place in cooler for a few minutes to set up. Remove from cooler and reserve until ready to use. Bacon must be kept refrigerated.