



Nonna Snowden Cooks

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Holiday Cupcakes

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. In the video Nonna was visited by Cindy, The Dessert Lady. Together they made (and by they I mean The Dessert Lady) made a delicious Bourbon Cupcake, Bourbon Glazed Bacon, and Buttercream Frosting. The recipe comes from Wonky Wonderful's website - www.wonkywonderful.com.

The recipes are delicious and all 3 written recipes (taken directly from Wonky's website) are below.

Thanks to The Dessert Lady for baking with Nonna during the Holiday Season (and especially for picking a great recipe made with Nonna's favorite Holiday beverage!

Nonna donates 50% of proceeds to JumpForTheRose.org.



Bourbon Cupcakes

Ingredients

- 1½ Cups AP Flour
- 2 tsp Baking Powder
- 1 Stick Salted Butter, room temp
- 1 Cup Brown Sugar
- 2 Eggs
- 6 Tb Whole Milk
- 6 Tb Bourbon Whiskey



Instructions

1. Preheat oven to 350°
2. Sift together the flour and baking powder. Set aside.
3. In a large bowl, cream the butter and brown sugar. (2-3 minutes)
4. Add the eggs and milk. Mix until incorporated.
5. Add the bourbon and mix.
6. Slowly add the dry ingredients and mix until smooth.
7. Place liners into 2 cupcake pans. Fill liners 2/3-3/4 full.
8. Bake for 22-24 minutes. Or until light golden brown and cupcakes spring back to the touch.
9. Let cool in pans for 1-2 minutes. Then transfer to cooling racks.

Top cupcakes with Buttercream and Bacon

1. Maple Buttercream Frosting Recipe
2. Bourbon Maple Glazed Bacon

Notes

This recipe yields 12-14 cupcakes.

For a stronger bourbon flavor, exchange 1-2 tablespoons of the milk for additional whiskey.

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<https://wonkywonderful.com/bourbon-cupcake-recipe/>

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Maple Bourbon Glazed Bacon

Ingredients

- 1/2 lb Bacon
- 2 Tb Brown Sugar
- 2 Tb Maple Syrup
- 2 tsp Bourbon Whiskey

Instructions

1. Preheat oven to 350°
2. Cut bacon strips in half. (optional)
3. Mix together the brown sugar, maple syrup and whiskey.
4. Transfer bacon strips to the glaze bowl and toss until evenly coated with glaze.
5. Line a baking sheet with foil and place a rack on top.
6. Lay bacon on the rack in a flat even layer.
7. Bake for 25-30 minutes or until crispy. Watch closely the last 5 minutes because the bacon will burn quickly)
8. Cool for 5 minutes before serving.



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<https://wonkywonderful.com/glazed-bacon-recipe-maple-bourbon/>

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Buttercream Frosting

Ingredients

Plain Buttercream

- 2 Sticks Salted Butter, room temperature
- 3 Cups Powdered Sugar

For Maple Buttercream

- 6 Tb Pure Maple Syrup
- Additional 1/2 Cup Powdered Sugar



Instructions

1. In a stand mixer fitted with the whisk attachment {the paddle attachment works too}, whip the butter for 30 seconds.
2. Add the powdered sugar 1 cup at a time. Scrape the sides in between each addition and start mixing slow then increase to medium/high. Mix for 30 seconds between each sugar addition.
3. {3 cups for plain frosting or 3.5 cups for maple buttercream }
4. Stop and scrape down sides. Add the maple syrup now if doing so.
5. {1-2 tsp of vanilla paste or extract can be added for vanilla buttercream frosting }
6. Mix on medium/high speed for 3-4 minutes. Frosting will be light and creamy.
7. Chill in the refrigerator for 5 minutes before frosting your cake.
8. Store leftover frosting in an airtight container in the refrigerator.

Notes

If making plain buttercream, heavy cream can be added to get the desired consistency. Add 1-2 Tb, 1 Tb at a time.

Yields approx 4 cups.