



Sweet potato cupcakes

10'

Hands on

30'

Cook Time

12

Portion(s)

1

Difficulty



Method

For the cream cheese frosting

- Beat the cream cheese and heavy cream in a mixer with the whisk attachment on medium speed.
- Add the zest, salt, pepper and chili flakes.
- When the mixture has doubled in volume, it is ready.
- Transfer to a pastry bag fitted with a star tip. Refrigerate until needed.

For the cupcakes

- Preheat oven to 160* C (320* F) Fan.
- Line a muffin pan with liners.
- Beat the butter and sugar in a mixer on medium speed using the whisk attachment, until light and fluffy.
- Add the eggs, one at a time and beat for 1-2 minutes.
- Add the mashed sweet potatoes, finely chopped bacon and pistachio nuts. Beat until all of the ingredients are completely combined.
- In another bowl, add the flour and baking powder. Mix with a spoon and add to the mixture in the mixer.
- Last, add the salt, pepper, basil, thyme and zest.
- Mix and divide mixture evenly among the [muffin cups](#).
- Bake for 25-30 minutes.
- When ready, remove from oven and allow to cool completely.
- Top with cream cheese frosting.
- Cut the slices of bacon in half and decorate cupcakes.
- Serve.

Ingredients

For frosting

- 300 g cream cheese
- 200 g heavy cream
- grated zest of 1 lemon
- salt
- pepper
- chili flakes

For cupcakes

- 175 g butter
- 1 tablespoon granulated sugar
- 3 eggs
- 250 g [mashed sweet potatoes](#)
- 200 g bacon, finely chopped
- 50 g pistachio nuts, finely chopped
- 250 g all-purpose flour
- 1 teaspoon baking powder
- pinch of salt
- pinch of pepper
- 1 tablespoon fresh basil, finely chopped
- 1 tablespoon fresh thyme, finely chopped
- grated zest of 1 lemon

To serve

- [6 slices crunchy bacon](#)

Διατροφικός πίνακας

Nutrition information per portion

383 Calories (kcal)	28.0 Total Fat (g)	16.0 Saturated Fat (g)	22.0 Total Carbs (g)
19%	40%	80%	8%
3.9 Sugars (g)	9.7 Protein (g)	1.6 Fibre (g)	1.0 Sodium (g)
4%	19%	6%	17%