



Maple Pecan Cupcakes

- 1-3/4 cup cake flour
- 1/2 t. salt
- 2-1/2 t. baking powder
- 1/2 cup butter
- 1/2 cup sugar
- 1/2 cup 100% maple syrup
- 1 t. vanilla
- 2 eggs
- 1/4 cup milk
- 1/2 cup chopped pecans

Maple Frosting:

- 3 T. butter
- 1/4 cup 100% maple syrup
- 1-1/2 cups powdered sugar
- 1 T. pancake maple syrup (regular or lite) or 1/2 t. maple extract

Preheat oven to 350°F

Line a 12 cup muffin pan with cupcake liners.

1. In a medium-size bowl, whisk together the cake flour, salt & baking powder. Set aside.
2. In the mixer, cream the butter, then add in the sugar gradually. Add the maple syrup a bit at a time. Add the vanilla & eggs and mix together well.
3. Slow the mixer down and add 1/2 the flour mixture, then the milk, then the rest of the flour mixture & the pecans. Mix until everything is just blended. Divide the batter into the 12 muffin wells. Bake for 20 minutes. Let the pan cool for 5 minutes, then remove each cupcake and place on a cooling rack to cool completely. (about 45 minutes to 1 hour)

Frosting:

1. Cream the butter and add the 100% maple syrup. Then beat in the powdered sugar. Add the pancake syrup or extract and beat until frosting is fluffy.