

Spicy Bacon and Brew Muffins

Ingredients

Streusel:

- 3 tablespoons dark brown sugar
- 2 teaspoons water
- 1/2 teaspoon ground red pepper
- 3 applewood-smoked bacon slices
- 3 tablespoons old-fashioned rolled oats
- 1 tablespoon all-purpose flour
- 1 tablespoon unsalted butter, melted

Muffin:

- 7.9 ounces all-purpose flour (about 1 3/4 cups)
- 1/2 cup packed dark brown sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 2/3 cup Guinness Stout or other stout beer
- 3 tablespoons canola oil
- 1 teaspoon vanilla extract
- 1 large egg, lightly beaten

Preparation

Preheat oven to 400°. Line a baking sheet with foil; place a wire rack on the baking sheet.

To prepare streusel, combine 3 tablespoons sugar, 2 teaspoons water, and pepper in a small bowl. Spread mixture evenly over both sides of bacon. Place coated bacon on rack; bake for 18 minutes or until done. Cool; finely chop.

Combine oats and 1 tablespoon flour in a small bowl. Stir in butter. Stir in 2 tablespoons chopped bacon; reserve remaining bacon. Set aside.

Reduce oven temperature to 350°. Line 12 muffin cups with paper liners.

To prepare muffins, weigh or lightly spoon 7.9 ounces (about 1 3/4 cups) flour into dry measuring cups; level with a knife. Combine 7.9 ounces flour, remaining bacon, 1/2 cup sugar, baking powder, salt, and baking soda in a large bowl; stir well. Combine beer, oil, vanilla, and egg in another bowl, gently stirring with a whisk. Add beer mixture to flour mixture, stirring just until combined. Evenly divide batter among muffin cups. Sprinkle streusel evenly over batter.

Bake at 350° for 18 minutes or until a wooden pick inserted in the center of muffins comes out clean. Cool in pan 5 minutes. Remove muffins from pan; serve warm, or cool completely on a wire rack.