

Bacon Orange Marmalade Champagne Muffins

These delectable muffins are an elegant addition to Sunday brunch. The homemade marmalade has a wonderful flavor that balances sweet, smoky, and slightly tangy remarkably well.

WE RECOMMEND Rita Hogsworth Maplewood Bacon

DRINK PAIRING Champagne. Duh!

MAKES 12 muffins

PREP TIME 15 minutes

COOK TIME 15–20 minutes

TOTAL TIME 30–35 minutes

BACON ORANGE MARMALADE

6 strips bacon, roughly chopped

1 orange, peeled and chopped

2 tablespoons orange peel, chopped

1 cup champagne

1 teaspoon ground cinnamon

½ teaspoon ground cloves

1 cup sugar

MUFFINS

2½ cups all-purpose flour

½ cup sugar

4 teaspoons baking powder

½ teaspoon salt

1 stick (½ cup) melted butter

2 large eggs, at room temperature

1 teaspoon vanilla extract

1 cup champagne

¼ cup bacon bits

1 For the bacon orange marmalade, cook bacon in a medium saucepan until fat renders out and bacon begins to crisp. Add the orange, orange peel, champagne, and spices to the bacon. Bring to a boil and stir in the sugar. Simmer for 20 minutes then process in a blender until smooth. Transfer to a jar or an airtight container.

2 For the muffins, combine flour, sugar, baking powder, and salt in a large mixing bowl. In a separate small bowl, whisk the melted butter, eggs, and vanilla together. Lightly fold the wet ingredients into the dry ingredients, then stir in the champagne and bacon bits until everything is just combined.

3 Divide batter evenly into 12 cups of a greased muffin tin and bake for 15–18 minutes until light golden brown. Cool slightly and serve with a spoonful of marmalade on each muffin.

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