



Turkey Meatloaf Cupcakes with Sweet Potato Frosting

Makes 6

FOR THE MEATLOAF

- 12 oz ground turkey
- 1/4 cup seasoned breadcrumbs
- 1/4 cup barbecue sauce
- 1 egg
- 1/2 cup shredded cheddar cheese
- 3 slice bacon, cooked and chopped
- 2 tablespoon onion sauteed in butter

FOR THE MASHED POTATO FROSTING

- 1 medium sweet potato, baked
- 3 tablespoons half & half
- 2 tablespoon butter, softened
- 1/4 teaspoon salt
- Pinch pepper
- Fresh thyme leaves.

Preheat oven to 350°.

Add turkey, breadcrumb, bbq sauce and egg into mixing bowl and mash with fork. Stir in cheese, bacon and onion until combined.

Spray 3 wells of a muffin tin with cooking spray. Divide meat mixture evenly between them. Bake for 20-25 minutes or until cooked through. Let stand for 5 minutes before removing.

While the meatloaf is cooking, make the mashed potatoes. Scoop baked potato from skin into a small bowl. Add butter, salt and pepper and mash well with fork. Add half & half and mash again. Add up to 1 more tablespoon of half & half to reach creamy consistency that will pipe well. Put the potatoes into a pastry bag with a wide star tip and pipe the mashed potatoes on top of the meatloaf.

Sprinkle thyme leaves on top.