

SAUNDERS' MALT EXTRACT

Preparation

30
MINS

Bake Time

15-18
MINS

Makes

12

Difficulty

MEDIUM

MALTED CHOCOLATE CUPCAKES WITH CHOCOLATE ICING

Perfect for a party, these fluffy cupcakes have the most delicious frosting.

INGREDIENTS

Malted Chocolate Cupcakes

- 125g butter, softened
- 1/3 cup (115g) Saunders' Malt Extract
- 1/4 cup (55g) caster sugar
- 1 teaspoon natural vanilla extract
- 2 large free-range eggs
- 1 & 1/4 cups (185g) self raising flour
- 1/3 cup (35g) dutch-processed cocoa
- 150ml milk
- Raspberries, to serve (optional)

Malt Butter Chocolate Icing

- 125g unsalted butter, softened
- 2 tablespoons Saunders' Malt Extract
- 1 & 1/2 cups (240g) icing sugar
- 2 tablespoons dutch-processed cocoa powder
- 1 tablespoon milk, approximately

METHOD

- 1** Preheat the oven to 190°C (170°C fan-forced). Line twelve 1/3-cup muffin tray holes with paper cases, or place twelve 4.5cm free-standing paper cases on an oven tray.
- 2** Beat the butter, Saunders' Malt Extract, sugar and vanilla with an electric mixer until light and fluffy. Add the eggs, one at a time, beating well between each addition. Sift the flour and cocoa together and stir into the mixture alternately with the milk, until combined.
- 3** Spoon into the paper cases and bake for 15-18 minutes or until cooked when tested with a skewer. Cool in the tray for 5 minutes before transferring to a wire rack to cool completely.
- 4** For the Malt Butter Chocolate Icing, beat the butter and Saunders' Malt Extract in a small bowl with an electric mixer until pale and fluffy. Sift the icing sugar and cocoa together and beat into the butter mixture in two batches with the milk. Add a little more milk to reach the desired consistency.
- 5** Pipe or spread the icing over the cooled cupcakes and top with the raspberries. Best eaten on the day they are made.

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