

## SAUNDERS' MALT EXTRACT



Preparation

15  
MINS

Bake Time

1  
HOUR

Makes

12

Difficulty

EASY

# MALTED CHOCOLATE CUPCAKES WITH SWEET POTATO FROSTING

If only we could hide vegetables in a dessert... Now you can! These chocolate cupcakes are delicious and come with a vibrant malted sweet potato and white chocolate frosting!

## INGREDIENTS

### Frosting

- 300g sweet potato
- 20g butter, melted
- 2 tbsp icing sugar, sifted
- 1 tsp Saunders' Malt Extract
- 75g white chocolate, melted

### Cupcakes

- 1 cup water
- 1/2 cup raw sugar
- 1/2 cup Saunders' Malt Extract
- 120g butter, chopped
- 3 tbsp cocoa powder
- 3/4 tsp bicarbonate of soda
- 2 eggs
- 1 cup plain flour
- 2 tsp baking powder

## METHOD

- 1** Preheat oven to 240°C. Make 1cm-deep slits in the sweet potato on both sides. Place on a baking tray lined with baking paper. Place in the oven, even before the oven reaches desired temperature and bake for 25-30 minutes, or until tender. You can use the airfryer to do this as well. Remove from oven and open up to allow steam to escape.
- 2** Reduce oven temperature to 180°C. Place cupcake liners in a 12-hole cupcake tin.
- 3** Place water, sugar, Saunders' Malt Extract, butter, cocoa powder and bicarbonate of soda in a large saucepan or pot over low heat. Heat, stirring, until butter melts. Increase heat to medium and bring to a simmer – the mixture will rise and double in size. Remove from heat, transfer to a bowl of a stand mixer and allow to cool for 10 minutes.
- 4** Once cooled a little, whisk in eggs on low speed. Add flour and baking powder and continue mixing on low speed, scraping the sides of the bowl, until just combined. Divide batter into the prepared cupcake liners and bake for 15-20 minutes, or until a skewer inserted in the middle comes out clean.
- 5** Remove from oven, place on a wire rack in the tin for 10 minutes. Remove cupcakes from tin and allow to cool completely before frosting.

## REMAINING STEPS NEXT PAGE

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- 6 Meanwhile make the frosting. Scoop out the sweet potato flesh into a food processor. Add melted butter and icing sugar. Process until smooth. Reduce speed to slow and drizzle in the Saunders' Malt Extract. Fold in melted white chocolate. The frosting should have a consistency of a VERY thick pumpkin soup rather than sweet potato mash. You can help it loosen by heating in a microwave for 20 seconds.
- 7 Place frosting in a piping bag and frost the cupcakes.
- 8 Serve immediately or store in an airtight container in the fridge for up to 3 days.

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