

## Chocolate Malt Cupcakes

*For the cupcakes:*

2 1/4 cups flour  
3/4 cup unsweetened dutch-process cocoa powder (I used a blend of natural and Dutched cocoa)  
1/2 cup sugar  
3/4 cup packed brown sugar  
1 1/2 teaspoons baking soda  
1/2 teaspoon salt  
1 cup whole milk  
1 1/2 cups malted milk powder (original flavor)  
1 cup vegetable oil  
3 large eggs, at room temperature  
1 cup sour cream, at room temperature  
1 teaspoon vanilla extract

*For the frosting:*

1 cup unsalted butter, at room temperature  
1 cup vegetable shortening, at room temperature  
1/2 cup malted milk powder (original flavor)  
4 tablespoons unsweetened dutch-process cocoa powder (see note above)  
5 cups confectioner sugar, sifted

Chocolate Covered Malt Balls (such as Whoppers) and straws to garnish (optional)

*To make the cupcakes:*

Preheat the oven to 350°F. Line standard cupcake pans with paper liners.

In a mixer bowl, use the whisk attachment to blend the milk and malted milk powder. Mix until the powder is dissolved. In a separate medium bowl, whisk together the flour, cocoa, sugars, baking soda and salt. Slowly add the flour mixture and the oil to the milk mixture, blending on medium-high speed until incorporated. Add eggs one at a time, scraping down the sides of the bowl as you go. Stir in the sour cream and vanilla until just combined.

Divide the batter evenly into the cupcake liners, filling halfway. (To keep it from getting messy, I typically use a freezer bag to pipe the batter into the tins.) Bake, rotating halfway through, until passes the toothpick test (about 18-20 minutes.) Cool completely before frosting. (Meanwhile, clean the mixer bowl to make the frosting.)

*To prepare the frosting:*

Whip the butter and shortening together in a large mixer bowl on high speed for several minutes until very light and fluffy. (Be patient!) Stir in the malted milk powder and cocoa. Whip on medium-high speed for 1 minute. Slowly add the powdered sugar about 1/2 cup at a time. Mix until the frosting becomes thick and a stiffer consistency for piping.

Pipe large swirls of frosting on top of cupcakes and top with chocolate covered malt balls and straws, if desired.

Source: Recipe and decorating from [That Winsome Girl](#), originally from [The Culinary Chronicles](#)