

52 Cupcakes

one cupcake at a time



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Week 29: Malted Milk Cupcakes with Chocolate Fudge Frosting

from Julie Hasson's *125 Best Cupcake Recipes*

Makes 12 cupcakes

Preheat oven to 350°F (180°C)
Muffin pan, lined with paper liners
Baking time: 20 to 25 minutes

1-1/2 cups all-purpose flour
1-1/2 tsp baking powder
1/4 tsp salt
1 cup granulated sugar
1/2 cup unsalted butter,
melted and cooled slightly
2 eggs
1/3 cup milk
2 tsp malted milk powder
1 cup chocolate-covered
malted milk balls, halved

- 1. In a small bowl, mix together flour, baking powder and salt.**
- 2. In a large bowl, whisk together sugar, butter and eggs until smooth. In another bowl, whisk together milk and malted milk powder.**
- 3. Alternately whisk flour mixture and milk mixture into butter mixture, making three additions of flour mixture and two of milk mixture, beating until smooth. Stir in malted milk balls.**
- 4. Scoop batter into prepared pan. Bake in preheated oven for 20 to 25 minutes or until golden brown and tops of cupcakes spring back when lightly touched. Let cool in pan on rack for 10 minutes. Remove from pan and let cool completely on rack. Top cooled cupcakes with frosting.**

Makes about 1-1/2 Cups
(enough to frost 12-18
cupcakes)

1-1/2 cups confectioner's
(icing) sugar
3/4 cup unsweetened dutch-
process cocoa powder, sifted
1/2 cup unsalted butter, at
room temp
2 tsp chocolate cream liqueur
1 tsp strong brewed coffee
or milk
Pinch salt

CHOCOLATE FUDGE FROSTING

As far as chocolate frosting goes, this is one of my all-time hands-down favorites. My mom made this frosting all the time when I was growing up. It goes together quickly and is outrageously chocolate.

1. In a food processor fitted with a metal blade, process confectioner's sugar, cocoa powder, butter, chocolate liqueur*, coffee and salt until smooth, scraping down sides as necessary.

2. Spread frosting on cooled cupcakes.

***I used a coffee liqueur instead**