

Mini Chocolate Malt Cream Cheese Cupcakes



Inspired by our all-time favorite chocolate malt drink, these moist and creamy cupcakes will be a perfect treat to both children and adults.

Nutrition Content Per 100g:

Calories 392kcal; **Total Fat** 17.2g; Saturated Fat 11.2g; Trans Fat 0.7g; Cholesterol 56.8mg; **Total Carbohydrates** 54.7g; Dietary Fiber 0.9g; Sugars 41.9g; **Protein** 4.5g; Calcium 144mg; Magnesium 26.8mg; Phosphorus 217mg; Potassium 220mg; Sodium 164mg; Iron 1.8mg; Vitamin A 327IU; Vitamin C 2mg

Benefit of Using U.S. Permeate:

- Improves taste and texture by bringing out existing flavors and enhancing moistness.

For Chocolate Malt Cupcake

Ingredients:

Plain Flour	115g
U.S. Permeate	25g
Baking Powder	6g
Cocoa Powder	5g
Chocolate Malt Powder	25g
Castor Sugar	140g
Butter (Unsalted)	50g
Eggs	50g
Water	120g
Total	536g

Preparation:

1. Mix flour, permeate, baking powder, cocoa powder and chocolate malt powder. Set aside.
2. In a mixing bowl, cream sugar and butter until light and fluffy. Beat in the eggs until combined.
3. Gently mix in all the dry ingredients and water until just combined. Do not overmix.
4. Spoon into the cupcake tin, filling each cup about $\frac{2}{3}$ full (13g).
5. Bake at 180°C for 15 to 20 minutes.



For Chocolate Malt Cream Cheese Frosting

Ingredients:

Butter (Unsalted)	110g
Icing Sugar	250g
U.S. Cream Cheese	180g
Chocolate Malt Powder	80g
Total	620g

Preparation:

1. In a mixing bowl, combine butter, icing sugar, cream cheese and chocolate malt powder. Beat till smooth.

To Assemble

1. Fill chocolate malt cream cheese frosting into a piping bag with a 1 cm star nozzle.
2. Pipe onto the cupcake and sprinkle chocolate malt powder.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: www.ThinkUSAdairy.org/SEAsia