

Chocolate Malt Cupcakes with Malted Buttercream Frosting

Makes 24 frosted cupcakes



When I announce to my family that I am headed to the 1840 Farmhouse kitchen to bake a batch of cupcakes, this is the recipe I get the most requests for. One taste and I think you'll understand why!

1 cup granulated sugar
1/4 cup vegetable oil
2 large eggs
1 cup (8 ounces) milk
6 Tablespoons sour cream
2 Tablespoons apple cider vinegar
1 Tablespoon Ovaltine classic chocolate malt powder
1 1/4 cup (150 grams) all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/2 teaspoon baking soda
3/4 teaspoon baking powder
3/4 teaspoon sea salt

4 ounces butter, softened
1/2 cup Ovaltine classic malt powder
1 teaspoon vanilla extract
1 1/2 cup powdered sugar



Preheat oven to 350 degrees Fahrenheit. Position the oven racks in the top and bottom third of the oven. If you are using silicone cupcake liners, lightly oil them or line with paper wrappers and place the silicone cups on two baking sheets. If using a cupcake tin, line each cavity with a cupcake wrapper.

In a large bowl, combine the sugar and oil. Mix vigorously using a wire whisk until the mixture is light and fluffy. Add the eggs and whisk to fully combine. Add milk, sour cream, apple cider vinegar and vanilla extract and whisk until combined.

Measure the cocoa, malt powder, flour, baking soda, baking powder, and salt into a medium bowl. Use a spatula or whisk to combine the dry ingredients. Add the dry ingredients to the large bowl and mix well using a whisk or spatula until the batter is completely smooth.

Fill the prepared cupcake wrappers 2/3 full with batter. Place the cupcakes in the oven and set the timer for 20 minutes. Halfway through the baking time, rotate the baking sheets. The cupcakes are done when a toothpick inserted in the middle comes out clean or with small crumbs attached. Remove the cupcakes from the oven and set on a wire rack to cool completely.

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To prepare the buttercream, place butter, malt powder, and vanilla in a large bowl. Using a mixer, beat on high speed until the mixture is light and fluffy without any lumps. Add the powdered sugar and mix on low speed to blend. Once the sugar has begun to incorporate into the butter, mix on high speed for 1 – 2 minutes until the buttercream is completely smooth. Malted buttercream can be stored in an airtight container for several days.

Once the cupcakes are completely cool, frost each one with the malted buttercream using a spatula or piping bag with desired tip. Frosted cupcakes can be kept in the refrigerator, but the cold, dry environment of the refrigerator will eventually dry out the moist cake. For longer shelf life, store the cupcakes at room temperature and frost them as needed.

If you'd like to dress up your frosted cupcakes, visit 1840farm.com to print a free cupcake wrapper template. In minutes, you can make beautiful, inexpensive decorative cupcake wrappers using any type of paper you have on hand. The template can be found at:

<http://1840farm.com/2012/02/cupcake-wrapper-template/>