

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.

For Chocolate Malt Cupcake

INGREDIENTS

	Quantity (g)	Usage Level
Plain Flour	115	21.5
U.S. Permeate	25	4.7
Baking Powder	6	1.1
Cocoa Powder	5	0.9
Chocolate Malt Powder	25	4.7
Castor Sugar	140	26.1
Butter (Unsalted)	50	9.3
Eggs	50	9.3
Water	120	22.4
Total	536	100

For Chocolate Malt Cream Cheese Frosting

INGREDIENTS

	Quantity (g)	Usage Level
Butter (Unsalted)	110	17.7
Icing Sugar	250	40.3
U.S. Cream Cheese	180	29.0
Chocolate Malt Powder	80	12.9
Total	620	100

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.



BENEFIT OF USING U.S. PERMEATE

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

NUTRITIONAL 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	2.0mg

Rely on the dynamic lineup of U.S. Dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)
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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.