



Double Chocolate Malt Shop Cupcakes with Cherry-Vanilla Buttercream

READY IN



42 min.

SERVINGS



18

CALORIES



446 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.7 cup canola oil
- ☐ 0.7 cup tart cherry preserves
- ☐ 0.5 cup chocolate chips miniature
- ☐ 4.5 cups confectioners' sugar
- ☐ 2 large eggs
- ☐ 0.5 teaspoon espresso powder

- ☐ 1.5 cups flour all-purpose
- ☐ 0.7 cup liquid malt extract recommended: Carnation brand
- ☐ 1 balls maraschino cherries for garnish
- ☐ 0.5 teaspoon salt
- ☐ 0.7 cup cup heavy whipping cream sour
- ☐ 0.3 cup sugar
- ☐ 1.5 cups butter unsalted softened
- ☐ 0.5 cup cocoa powder unsweetened
- ☐ 1 tablespoon vanilla extract
- ☐ 1 teaspoon vanilla extract
- ☐ 3 tablespoons whipping cream
- ☐ 0.7 cup milk whole

Equipment

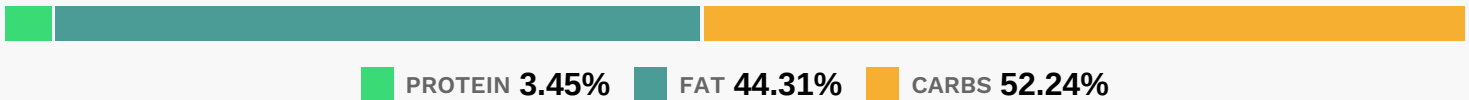
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ toothpicks
- ☐ spatula
- ☐ pastry bag
- ☐ offset spatula

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees F. Line 2 regular 12-cup cupcake tins with paper liners.
- ☐ In a large bowl, combine the flour, cocoa powder, sugar, baking soda, baking powder, and salt.
- ☐ Whisk until well blended.

- ☐ In a medium bowl, whisk together the milk, malted milk powder, and espresso powder.
- ☐ Add the canola oil and eggs; whisk to blend.
- ☐ Add the milk mixture to the flour mixture and beat until smooth.
- ☐ Add the sour cream and vanilla and beat until well combined. Stir in the miniature chocolate chips.
- ☐ Divide the batter among the prepared cupcake tins, filling only halfway full.
- ☐ Bake the cupcakes for 15 to 17 minutes, until they spring back when touched and a toothpick inserted into the center emerges clean.
- ☐ While the cupcakes bake, prepare the buttercream. In the bowl of an electric mixer fitted with the paddle attachment, mix together the sugar and the butter on medium-low speed until well blended.
- ☐ Add the vanilla and whipping cream and beat on medium speed for 2 minutes, until light, spreadable and fluffy. Beat in the cherry preserves until well incorporated.
- ☐ When the cupcakes have finished baking, let sit in the pans for 2 minutes and then transfer the cupcakes to wire racks to cool for 10 minutes more.
- ☐ While the cupcakes cool, transfer the buttercream to a pastry bag fitted with a large star tip. Alternatively, you can frost the cupcakes with a knife or offset spatula. When the cupcakes have cooled, pipe the buttercream in decorative swirls on top of the cupcake (or swirl with a spatula).
- ☐ Garnish the top of each cupcake with a malted milk ball or cherry and serve.

Nutrition Facts



Properties

Glycemic Index:18.34, Glycemic Load:13.25, Inflammation Score:-5, Nutrition Score:5.7417391331299%

Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 446.31kcal (22.32%), Fat: 22.43g (34.52%), Saturated Fat: 12.77g (79.82%), Carbohydrates: 59.52g (19.84%), Net Carbohydrates: 58.07g (21.12%), Sugar: 45.52g (50.57%), Cholesterol: 72.13mg (24.04%), Sodium: 193.3mg (8.4%), Alcohol: 0.32g (100%), Alcohol %: 0.33% (100%), Caffeine: 6.37mg (2.12%), Protein: 3.93g (7.86%), Vitamin A: 628.78IU (12.58%), Selenium: 7.55µg (10.78%), Vitamin B2: 0.18mg (10.59%), Manganese: 0.19mg (9.33%), Phosphorus: 85.35mg (8.54%), Vitamin B1: 0.12mg (7.97%), Copper: 0.14mg (6.98%), Calcium: 69.36mg (6.94%), Folate: 27.13µg (6.78%), Iron: 1.13mg (6.27%), Vitamin E: 0.89mg (5.92%), Fiber: 1.45g (5.78%), Magnesium: 22.45mg (5.61%), Vitamin B3: 0.96mg (4.79%), Potassium: 134.16mg (3.83%), Vitamin D: 0.53µg (3.56%), Vitamin B12: 0.19µg (3.16%), Zinc: 0.45mg (3.02%), Vitamin K: 3.1µg (2.95%), Vitamin B5: 0.26mg (2.58%), Vitamin B6: 0.05mg (2.45%), Vitamin C: 1.36mg (1.65%)