

Chocolate Malt Cupcakes with Whitehouse Buttercream Frosting

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Cupcakes

1 ½ c flour
¾ c Nestle Quick Powder
1/3 c sugar
1 t baking soda
1 t baking powder
½ t salt
2/3 c skim milk
¾ c Ovaltine Chocolate Malted Powder
½ t instant coffee granules
2/3 c canola oil
2 eggs
2/3 c light sour cream
2 t vanilla
½ bag milk chocolate chips

Frosting

4 ½ c powdered sugar
1 ½ c unsalted butter, softened
2 T vanilla
4 T whipping cream
2/3 c cherry preserves
Whoppers

Directions

Preheat oven to 350 and line 24 cupcake tins with paper liners. Mix flour, Nestle Quick, sugar, baking soda, baking powder and salt into a bowl, set aside. Combine milk, Ovaltine and instant coffee, mix well. Add the oil and eggs until well blended. Add the milk mixture to the flour mixture and beat until smooth. Add the sour cream and vanilla, beat until blended. Stir in chocolate chips.

Fill cupcake tins half full and bake for 15 minutes or until a toothpick comes out clean when inserted in the middle of the cupcake. While cupcakes are cooling, beat powdered sugar and butter until well blended. Add vanilla and whipping cream, beat for about 2 minutes. Add cherry preserves until well blended. You can either break the frosting with a knife or spatula or you can fill a pastry bag to decorate the cupcakes. Garnish with a Whopper.