

# Cream Cheese Malt Frosting

Malted Milk Powder adds sweet malty flavor and creamy mouthfeel

Ingredients	Volume	Grams	Percent
Cream Cheese (softened)	8 oz	227	45
Confectioners sugar (powdered)	1 -1/2 cups	188	37
Butter (softened)	1/4 cup	55	11
<b>Briess® Malted Milk Powder</b>	<b>1/4 cup</b>	<b>32</b>	<b>6</b>
Vanilla	1 tsp	4	1

## Method

1. With an electric mixer, beat cream cheese and butter on medium speed until smooth and creamy.
2. In separate bowl, whisk together malted milk powder and 1 cup powder sugar.
3. On low speed mix in sugar mixture to butter mixture.
4. Blend in vanilla and beat.
5. Slowly add remaining confectioners' sugar until it becomes the consistency you prefer.
6. Frost cooled cupcakes.



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