

Triple Malt Chocolate Cupcake

Three styles of malt deliver flavor, color and function

Ingredients	Volume	Grams	Percent
All Purpose Flour	2 cups	276	17.6
Briess® Malted Milk Powder	1 -1/4 cups	160	10.2
BriesSpecialty™ Malted Barley Flour S040	1/4 cup	40	2.5
BriesSpecialty™ Malted Barley Flour D350	1/4 cup	25	1.6
InnoSweet™ Sprouted Whole Wheat Powder	1/4 cup	30	1.9
Unsweetened Cocoa Powder	1/2 cup	43	2.7
Sugar	1 /4 cup	48	3.1
Brown Sugar (packed)	3 /4 cup	134	8.5
Baking Soda	1-1/2 tsp	9	0.6
Salt	1 /2 tsp	3	0.2
Milk	1 cup	218	13.9
Vegetable oil	1 cup	205	13.0
Eggs	3 large	150	9.5
Cream Cheese Softened	8 oz	227	14.4
Vanilla	1 tsp	4	0.3



Method

1. Preheat oven to 350°F.
2. Line muffin standard or mini tins.
3. Whisk together flour, BriesSpecialty™ flours, cocoa, sugars, InnoSweet™, baking soda and salt.
4. In a separate bowl, whisk together the milk and malted milk powder until dissolved; add softened cheese with an electric mixer until creamy
5. Combine flour mixture and milk mixture with an electric mixer on a medium speed until completely blended.
6. Add eggs one at a time, beating after each application; scrape sides as needed.
7. Add vanilla and beat just until combined.
8. Fill muffin tins 1/2 to 3/4 full.
9. Bake 20 minutes for standard pans or 15 minutes for mini pans; rotate halfway through bake time.
10. Remove cupcakes from pan and cool on a wire rack.

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