

Ovaltine Cupcakes

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-bakery-ovaltine-recipe>

Ingredients:

- 2 cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup unsweetened cocoa powder
- 3/4 cup ovaltine Chocolate Malt
- 1 cup sugar
- 1/2 cup canola oil
- 1/2 cup sour cream
- 1/2 cup milk
- 2 large eggs
- 2 teaspoons vanilla extract
- 6 tablespoons unsalted butter room temperature
- 1/2 cup cocoa
- 1/3 cup milk
- 2 teaspoons vanilla extract
- 1/2 cup ovaltine Chocolate Malt
- 2 1/2 cups confectioners sugar

Nutrition:

1. Calories: 1330 calories
2. Carbohydrate: 198 grams
3. Cholesterol: 170 milligrams
4. Fat: 57 grams
5. Fiber: 7 grams
6. Protein: 16 grams
7. SaturatedFat: 19 grams
8. Sodium: 700 milligrams
9. Sugar: 140 grams

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