

# Milky Way Cupcakes

Yield: 48 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-nougat-recipe>

## Ingredients:

- 9 tablespoons unsweetened cocoa powder
- 1 1/2 cups cake flour not self-rising
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 cup unsalted butter room temperature
- 1 1/2 cups sugar
- 1 cup malted milk powder plain malt flavor - not chocolate
- 2 large eggs
- 1/2 cup cream soda If you do not have cream soda, you could use coffee or water.
- 1/2 cup milk
- 2 cups nougat crumbled chocolate malt, optional
- 1/3 cup heavy cream
- 1/2 teaspoon salt The original recipe called for 1/2 tbsp. I wasn't sure if this was a typo or if it was intended to be a really salty...
- 1 cup sugar
- 1/2 cup corn syrup I use light corn syrup, which is not high fructose corn syrup.
- 1/2 cup water
- 4 tablespoons unsalted butter room temperature, cut into 1 tbsp pieces

## Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 20 milligrams
4. Fat: 4 grams
5. Protein: 1 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 85 milligrams
8. Sugar: 12 grams

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