



MALTED CAKE BROWNIES & COCOA CREAM CHEESE FROSTING

ADAPTED FROM A COZY KITCHEN AND HUMMINGBIRD BAKERY

INGREDIENTS

brownies -

- 3/4 cup malted milk powder
- 1 cup light brown sugar
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/4 t kosher salt
- 1/4 t baking powder
- 3 large eggs
- 2 t vanilla extract
- 1/2 cup vegetable oil
- 3/4 cup chopped whoppers or malted milk balls, divided

cocoa cream cheese frosting -

- 1 1/2 cups confectioners' sugar
- 5 T unsalted butter, at room temperature
- 1/4 cup unsweetened cocoa powder
- 2 T malted milk powder
- 1 t vanilla extract
- pinch salt
- 5 oz. cream cheese, cold

DIRECTIONS:

1. Preheat your oven to 350F. Spray your baking dish with cooking spray. (8-inch square or 10 by 6 inch rectangle) and line with parchment paper. Spray with cooking spray again.
2. In a medium bowl whisk together the malt powder, brown sugar, flour, cocoa powder, salt, and baking powder. Set aside. In a separate bowl, beat together the eggs, vanilla and oil.
3. Mix the wet ingredients into the dry until no dry patches remain. Fold in 1/4 cup chopped whoppers and pour into the prepared pan. Sprinkle with 1/4 cup more chopped whoppers. Bake for about 30 minutes or until a skewer inserted in the center comes out clean. Remove from the oven and allow to cool completely on a wire rack. Alternately pop the brownies in the fridge to cool.
4. Make Frosting by beating together the confectioners' sugar, butter, cocoa powder, malt powder, vanilla and salt until mixed thoroughly. It will be crumbly and dry. Add the cold cream cheese all at once and beat on medium for 5 minutes until lightened in color and smooth. Don't beat too long, or it can quickly become runny.
5. Once brownies are completely cool, frost with the cocoa cream cheese frosting and sprinkle with remaining 1/4 cup chopped whoppers. Slice and serve!