



Maltesers Mini Chocolate Coffee Cupcakes
RECIPE

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<?xml version="1.0"?>

TIME

20 minutes

INGREDIENTS

12 items

MAKES

16 servings

Spiked with coffee, these rich mini chocolate cupcakes with Maltesers make a crowd-pleasing dessert that everyone will enjoy.

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INGREDIENTS

- 50 g (1/2 cup) Maltesers
- 139 g (1 cup) self-raising flour
- 29 g (1/4 cup) unsweetened cocoa powder
- 1 mL (1/4 tsp) baking powder
- 1 mL (1/4 tsp) salt
- 1 egg
- 100 g (1/2 cup) caster sugar
- 75 mL (1/3 cup) strong brewed coffee
- 75 mL (1/3 cup) vegetable oil
- 30 mL (2 tbsp) chocolate sauce
- 10 mL (2 tsp) instant espresso powder
- 310 mL (1 1/4 cups) whipped double cream

Recipes crafted for gatherings and sharing with others



Instructions

- 1
Preheat oven to 180°C/350°F/Gas 4. Line 16 cups of a mini muffin tin with muffin liners.
- 2
Reserve 16 Maltesers for topping cupcakes. Chop remaining Maltesers.
- 3
In large bowl, whisk together flour, cocoa powder, baking powder and salt.
- 4
In medium bowl, whisk together egg, sugar, coffee and oil. Stir coffee mixture into flour mixture. Stir chopped Maltesers into batter. Divide mixture evenly among prepared cups.
- 5
Bake for 15 to 20 minutes or until cake tester comes out clean when inserted into centre of cupcakes. Let cupcakes cool in tins for 10 minutes before turning out onto wire rack to cool completely.
- 6
In small bowl, stir together chocolate sauce and espresso powder until blended.
- 7
Transfer whipped topping to piping bag fitted with medium star tip. Pipe whipped double cream onto each cupcake. Drizzle with espresso chocolate sauce and garnish with a reserved Malteser.
8. Tip
Substitute strong brewed coffee with espresso if desired.
9. Tip
Substitute whipped topping with dollop of whipped cream if preferred.

NUTRITION INFORMATION

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Column 1	Column 2
	Per 1 mini cupcake (1/16 of recipe)
Energy	710 kJ 170 kcal
Fat	11.1g
Saturates	4.1g
Carbohydrate	16.7g
Sugars	8.9g
Fibre	0.8g
Protein	2.0g
Salt	0.4g

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Cooking time

45 min

Ingredients

11 items

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[Chocolate Banana Loaf](#)

Cooking time

60 minutes

Ingredients

12 items

[SEE DETAILS](#)



[Easter Egg Cookies](#)

Cooking time

7 minutes

Ingredients

9 items

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[Maltesers Blondies](#)

Cooking time

45 min

Ingredients

9 items

[SEE DETAILS](#)

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