Milk Chocolate Malted Cupcakes

2 cups all-purpose flour

2 cups granulated sugar

2 teaspoons baking powder

1 1/4 teaspoons salt

1 cup malted milk powder

6 ounces unsweetened chocolate, finely chopped

½ cup unsalted butter

¼ cup vegetable or canola oil

1¾ cups whole milk, at room temperature

3 eggs, at room temperature

2 teaspoons vanilla extract

Melt chocolate and butter in microwave.

Whisk oil into chocolate mixture.

Combine dry ingredients in a large bowl.

Stir chocolate mixture into dry ingredients along with 1 cup milk.

Combine 3/4 cup milk, eggs and vanilla.

Whisk into batter.

Scoop batter into jumbo cupcake pans.

Bake 26 minutes at 350.

Frost with chocolate buttercream and decorate with chopped malted milk balls.