

## MEXICAN HOT CHOCOLATE CUPCAKES WITH SPICY CINNAMON FROSTING

### INGREDIENTS

#### For the cupcakes

1 cups boiling water  
1/2 cup unsweetened cocoa powder  
1 1/2 cups all-purpose flour  
1 teaspoons baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup butter, softened  
1 cup granulated sugar  
3 eggs  
2 teaspoon vanilla extract  
1 teaspoon cinnamon  
1/2 teaspoon chili powder  
1/2 teaspoon cloves

#### For frosting

1 (8-ounce) package cream cheese, softened  
1/4 cup butter, softened  
3 cups confectioners' sugar  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon  
1/4 teaspoon chili powder  
cinnamon sticks to garnish (optional)

### DIRECTIONS

Preheat oven to 350F. Line a muffin pan with cupcake liners.

Combine vanilla and espresso powder until dissolved; set aside.

In medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside. In the bowl of a stand mixer, cream butter and sugar together until light and fluffy. Beat in eggs one at time, then stir in vanilla and spices. Add the flour mixture alternately with the cocoa mixture, ending with the flour.

Fill the lined muffin cups three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cupcake comes out clean, about 18 to 20 minutes. Cool the cupcakes in the pan for 10 minutes, then transfer to a wire rack to cool completely.

To make the frosting. Beat the cream cheese and butter with an electric mixer in a bowl until smooth. Beat in the confectioners' sugar a little at a time until incorporated. Add the vanilla extract and spices; beat until fluffy. Frost cupcakes and garnish.