



What sets these chocolate cupcakes apart is the hint of spice. Mexican chocolate has a much more intense flavor than regular chocolate, but you can achieve that flavor with added spices. Topped with a dark chocolate cream cheese frosting, it is a flavor explosion in every bite.

## Mexican Chocolate Cupcakes

### Ingredients

1 1/2 cups flour  
2 tablespoons cocoa powder  
1/2 cup sugar  
1/2 cup brown sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon allspice

1/2 teaspoon cayenne pepper  
2/3 cup sour cream  
8 tablespoons butter, melted  
2 eggs, beaten  
1 cup semi-sweet chocolate chips

### Ingredients - Frosting

1 brick cream cheese, softened  
1 cup butter, softened  
1 cup icing sugar  
2 tablespoons melted dark chocolate  
2 tablespoons whipping cream  
1 teaspoon vanilla extract  
Pinch salt

### Instructions

Preheat your oven to 350°F. Line a muffin tin and set aside. Sift the flour, cocoa, baking powder, baking soda, salt, allspice, cayenne, and cinnamon into a large bowl. Stir in the chocolate chips. Make a well in the center of the dry ingredients to hold your wet ingredients.

Lightly beat (by hand) the eggs, sour cream, butter, and sugars. Add the egg mixture to the well created in the dry ingredients. Stir together until just moistened and fill each muffin cup 3/4 full. Bake for 25 to 30 minutes or until a toothpick inserted in the batter comes out clean. Let the cupcakes cool.

While the cupcakes are cooling, prepare the cream cheese frosting by whipping the butter and cream cheese together until fluffy with a hand mixer. Add in the icing sugar, melted chocolate, pinch of salt, vanilla extract, and whipping cream. Continue to beat until it is well combined. The frosting will double in size. Transfer into a piping bag fitted with a star attachment.

Frost the cupcakes with a rosette swirl pattern and top with sprinkles or shaved chocolate.

Makes 12 cupcakes.

### Piping a Rosette



Start at the center of the cupcake.

As you are squeezing out the frosting, pull it counter-clockwise around the center.

Repeat this rotation to create a swirl on the cupcake.

Repeat a second time on top. Pull up to create a tip at the end of the base swirl, slightly inside the lower edge.