

Cupcakes with Mexican Hot Chocolate Frosting

Amount	Measure	Ingredient - Preparation Method
		cupcakes
1/2	cup	milk chocolate chips
1	cup	butter
1	teaspoon	vanilla extract
1	cup	sugar
3	large	egg
3/4	cup	all-purpose flour
1/3	cup	unsweetened cocoa
1	teaspoon	baking powder
1/8	teaspoon	salt
12		peanut butter cups
		frosting
8	ounces	cream cheese - room temp
1/2	cup	butter - room temp
1	teaspoon	chile powder
1/2	teaspoon	ground cinnamon
1/4	teaspoon	salt
1	teaspoon	vanilla extract
3	cups	powdered sugar
3	ounces	unsweetened chocolate

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

In a large heat resistant bowl, combine chocolate and butter over a pot of simmering water. Stir gently until melted and well mixed.

Remove from heat and stir in vanilla. Add the sugar. Beat until smooth and combined, about 3 minutes. Add the eggs, 1 at a time, mixing for 20 seconds between each egg to incorporate.

In a separate bowl, sift together flour, cocoa powder, baking powder, and salt. Mix until well blended. Mix with chocolate mixture.

Fill cupcakes 2/3 way full. Place peanut butter cup in center and press. Bake about 20 minutes.

Frosting: Beat the cream cheese and butter. Add chile powder and cinnamon, mixing. Add the salt, vanilla and powdered sugar. Mix in melted unsweetened chocolate and blend until smooth.

Yield: "12"