

# Mexican Hot Chocolate

Chocolate, Cinnamon and Chili Powder... Viva Los Cupcakes!

If you're like me, you grew up thinking that hot chocolate was packaged "Swiss Miss" instant cocoa. Well, that was true until I had Mexican Hot Chocolate. A deliciously deep cocoa flavored drink with strong notes of cinnamon and a slight kick of chili to wake you up. This is my cupcake version of that drink. Even your Abuelita won't be able to complain about these babies, once she sees her waistline shrinking.

## Serving Info.:

YIELDS: 24 cupcakes

Servings: 24

Serving Size: 1 cupcake



Range

2-2

- last checked 02/02/22 -  
Use your mobile device's 'Camera' App to  
look at this code for nutritional info.

## Ingredients:

### Cake:

- 1 Pillsbury sugar free devil's food cake mix
- (1) 1.4oz box Jell-O sugar free instant chocolate fudge pudding mix
- 2 eggs, OR 2 egg whites, if eggs have points on your 'personal' plan.
- 1-3/4 cup 0 point carbonated beverage (seltzer water, club soda, diet soda, etc.)
- 1 tsp baking powder
- 1 tsp instant coffee
- 1-1/2 tsp ground cinnamon
- 1 tsp McCormicks chipotle chili powder, OR ancho
- chili powder

### Cinnamon Chipotle Frosting:

- 2 (1oz) boxes sugar free instant vanilla pudding
- 1-1/2 cup COLD water
- 1-1/4 cup "cream cheese" substitute, recipe in my "Cookbook: Volume 1", page 36.
- 1/2 cup 0 calorie confectioners sugar replacement
- 1 tsp Watkins cream cheese flavoring extract (or you can use vanilla extract)
- 1/2 tsp ground cinnamon
- 1/8 tsp chipotle (or ancho) chili powder

### Topping:

- 2 tsp cocoa powder
- 1/4 tsp ground cinnamon
- 2 tsp 0 calorie confectioners sugar replacement

## Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with **FOIL** cupcake liners only!  
**DO NOT USE ANY PAPER LINERS!!!! DON'T DO IT!!!!**

### \*\*\* CAKE DIRECTIONS

- 3 In large bowl, mix the cake mix, chocolate pudding, egg, carbonated beverage o' choice, instant coffee, cinnamon, chili powder and baking soda. Mix until well combined.
- 4 Fill 24 cupcake liners with batter, then bake at 325 for 20-25 minutes or until toothpick comes out clean.
- 5 Remove cupcake pans from the oven and allow them to cool to room temperature.

### \*\*\* FROSTING DIRECTIONS

- 6 Use an electric hand mixer to combine the vanilla pudding and water, till smooth. Set aside.
- 7 Mix together 1 cup of 0 point of the 'cream cheese', powdered sugar, extract, chili powder and cinnamon, till smooth. Mix the pudding and 'cream cheese' together, till both are well combined and smooth.
- 8 Set aside in the fridge.

### \*\*\* TOPPING:

- 9 In a small container, stir together the cocoa powder, cinnamon and powdered sugar. Set aside.





### \*\*\* ASSEMBLY

- 10 When the cupcakes are completely cooled, put all of the frosting into a large ziplock bag. Squeeze the frosting into one corner of the bag, then use scissors to snip a medium sized hole in the corner. Congrats, mis amigos! It's a piping bag!!
- 12 Squeeze some frosting onto the top of each cupcake, in a circular motion, to create a raised and rounded peak.
- 13 Once all of the cupcakes are frosted, take a fine metal mesh strainer and put the cocoa powder, cinnamon and powdered sugar mixture into it. Hold the strainer a few inches over each cupcake and gently tap it with your finger. This will make a small bit of the powder fall down and dust the top of the cupcakes.
- 14 Done.

### \*\*\* NOTES

- Chipotle powder isn't as spicy as cayenne powder. It has a slight smokiness to it. Ancho chili powder is a little spicier than chipotle, but doesn't have as much smokiness to it.
- Cayenne powder is just puuure heat. Regular "chili powder" that you find in the spice aisle has more of a savory flavor, as well as some saltiness to it. I wouldn't recommend using regular chili powder for these. Seriously... use chipotle or ancho powder. Trust me.
- Feel free to use regular powdered sugar in your frosting, instead of the 0 point powdered sugar substitute that I use. Adjust your points accordingly though. It will take each cupcake up 1 point.

