

CHILLI CHOCOLATE CUPCAKES

If you want to wow people with your baking, watch them when they take a bite of these chilli chocolate cupcakes! The chilli cream cheese icing is a must, and you can add more cayenne to the recipe if you dare! Recipe from allrecipes.co.uk

Ingredients Makes: 12 cupcakes

200g butter, melted
200g caster sugar
3 eggs, beaten
200g self-raising flour
100g unsweetened cocoa powder
1/2 teaspoon cayenne pepper
Milk as needed

Icing

1/4 teaspoon cayenne pepper
1/2 teaspoon ground cinnamon
250g icing sugar
110g cream cheese, softened
60g butter, softened
1/4 teaspoon vanilla extract
12 small dried red chillies

Method

Preheat the oven to 150 C / Gas 2.

Line a muffin tin with paper cases.

Mix together the butter and sugar in a large bowl. Stir in the eggs, beating between each addition.

Combine the flour, cocoa and cayenne pepper in a separate bowl, then sift into the butter mixture and fold to combine. Stir in a few drops of milk.

Pour the mixture into the prepared tin and bake in a preheated oven for 20 to 25 minutes. The cakes are ready when a skewer inserted in the middle comes out clean. Allow to cool on wire rack before icing.

For the icing:

In a bowl, combine 1/4 teaspoon of cayenne pepper and the cinnamon with the icing sugar. Beat in the cream cheese and butter with an electric mixer on medium speed until the icing is smooth; mix in the vanilla. Spread the icing onto the cooled cupcakes in attractive swirls, and poke a small dried chilli, stem-side up, into the icing for decoration.