



Kitchen Cheat Sheet: Mexican Hot Chocolate Cupcakes

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Tips and Time Savers

- Make sure your ingredients are at room temperature before getting started baking. Pull them out of the fridge in advance for best results.
- Butter is at room temperature when you can easily press into it with very gentle pressure from your finger.
- Prep the pan with paper liners, or use reusable silicone cupcake liners.
- After adding the flour mixture to the cupcake batter, don't mix it too much—just use low speed until everything comes together smoothly.
- For the buttercreams, you can use the whisk attachment of your mixer. However, when mixing the cake batter, use the paddle attachment.
- Fill the cupcake tins 3/4 of the way full so that they are the proper size after rising in the oven.
- If you overbake the cupcakes they'll be dry. Start testing for doneness a few minutes before the bake time is over. Use a toothpick or cake tester and as soon as there is no wet batter on the tester, they're done!
- To make the chocolate swirl garnish, line a cookie sheet with parchment paper. Pipe melted chocolate in swirls and let set.
- Always let cupcakes cool fully on a wire rack before frosting, otherwise your buttercream will melt!
- Frost cupcakes in swirls with a spatula. For a more finished look, use a piping bag and a neat piping tip.

Storage

Just cover the frosted cupcakes with plastic wrap or put them in an airtight container. Or, use a cupcake carrier! Store at room temperature for up to three days.

Unfrosted cupcakes can be frozen for up to 3 months. Wrap them well with a double layer of plastic wrap. You can frost them from frozen; they'll thaw within a couple of hours at room temperature.

Variations

- Mexican Chocolate: If you can't find Mexican chocolate in local grocery stores, use 3.2 oz of milk, semi-sweet, or dark chocolate. Then, add 1/2 teaspoon each of ground chipotle chiles and cinnamon.
- More Spice: Add a pinch of cayenne pepper if you want a little kick.
- No Espresso: If you don't have any espresso, you can use instant espresso powder in hot water or strong black coffee.
- More Cinnamon Flavor: Grate a fresh cinnamon stick over top for yummy garnish.
- Buttermilk Swap: Run out of buttermilk? You can make your own with lemon juice and milk, or use sour cream in its place.

FAQs

What makes Mexican hot chocolate cupcakes different from regular chocolate cupcakes?

Mexican hot chocolate cupcakes are made with Mexican chocolate, which includes cinnamon and subtle spice right in the chocolate. The flavor is deeper, warmer, and more complex than standard chocolate cupcakes—cozy, not sugary.

Are Mexican hot chocolate cupcakes spicy?

They're gently spiced, not hot. You'll notice warmth from the cinnamon and chocolate, but no burning heat. If you like more kick, a pinch of cayenne or chipotle powder can be added.

What kind of Mexican chocolate should I use?

Ibarra and Abuelita are both great choices and work well in this recipe. They have a slightly grainy texture and built-in cinnamon flavor that gives these cupcakes their signature taste.

Can I make these cupcakes without Mexican chocolate?

Yes. You can substitute milk, semi-sweet, or dark chocolate and add cinnamon and a pinch of chipotle or cayenne. The flavor won't be identical, but it will still be rich and delicious.

Do these cupcakes taste like coffee?

No. The espresso deepens the chocolate flavor but doesn't make the cupcakes taste like coffee. If you prefer, you can replace it with strong brewed coffee or hot water.

Nice to Have

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I love using reusable silicone baking cups for these cupcakes—they don't stick, they bake evenly, and they go straight into the dishwasher when you're done. I use the Amazon Basics silicone baking cups because they hold their shape, release cleanly, and save me from wrestling with paper liners.

👉 [Amazon Basics Reusable Silicone Baking Cups](#)