

## ***Chocolate Spice Cupcakes with Chocolate Glaze***

Author: From Cupcakes Take the Cake (blog), created by Allison Bojarski, August, 2008, via Martha Stewart's TV program

***Carolyn T's  
Internet  
Cookbook***

**Servings: 12**



*Notes: These little babies are warm - from the spices - particularly the ancho chile powder. Ancho chiles are very mild, but with just a little bit of the powder added, it gives these cupcakes just a little bit of warmth-in-the-mouth. Use good-quality chocolate for the glaze. No skimping on cheap stuff. It makes a difference.*

*Description: These are spicy, with lovely autumn aromas, and highlighted with some ancho chili powder.*

Before starting, measure all the dry spices in two separate small containers.  
**CUPCAKES:**

1. Preheat oven to 375.
2. Sift together the flour, cocoa, soda, salt and sugar in a medium sized bowl.
3. In a 2-cup measuring cup, measure and mix together the oil, water, vanilla and all the spices. Pour the liquid ingredients into the bowl with the flour mixture and stir batter with a fork or a small whisk. When the batter is smooth, add the vinegar and stir quickly.
4. There will be pale swirls in the batter where the baking soda and vinegar are reacting. Stir just until the vinegar is evenly distributed throughout the batter. Pour the batter into 12 paper-lined muffin tins.
5. Bake for 18-20 minutes, or until an inserted toothpick comes out clean. Remove from oven and set on a cooling rack until they are at room temperature.

**CHOCOLATE SPICE GLAZE:**

6. Carefully melt the chocolate, either in the microwave or on the stove with a double boiler. Stir the hot liquid, the spices and the vanilla into the melted chocolate until smooth.
7. Spoon the glaze over the cupcakes immediately, while the glaze is still hot. Go back and add more to the center only. Try not to allow the glaze to drip down the sides, as it's a sticky, gooey glaze you really don't want to get all over your hands.
8. Place a red hot, or non-pareil in the center of each cupcake. Refrigerate the cupcakes for at least 30 minutes to set the glaze, then allow to sit at room temperature. Will keep in a covered container for 3 days.

### **CUPCAKES:**

- 1 1/2 cups unbleached flour
- 1/3 cup cocoa powder, unsweetened
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup vegetable oil
- 1 cup coffee, or water, cold
- 2 teaspoons vanilla extract
- 1 1/2 teaspoons ground cinnamon
- 1 1/2 teaspoons ground ancho chile powder
- 1/2 teaspoon freshly ground nutmeg
- 1/4 teaspoon ground ginger
- 1 pinch ground cloves
- 1 pinch freshly ground black pepper
- 2 tablespoons white vinegar

### **GLAZE:**

- 7 ounces bittersweet chocolate, chopped
- 1/2 cup milk, or cream, or hot water
- 1 1/2 teaspoons ground cinnamon
- 1 1/2 teaspoons ground ancho chile powder
- 1/2 teaspoon freshly ground nutmeg
- 1/4 teaspoon ground ginger
- 1 pinch ground cloves
- 1 pinch freshly ground black pepper
- 12 small candies: Red Hots, chocolate non-pareils, or your choice

Categories: Picnic

***Blog: Carolyn T's Blog:***  
***<http://tastingspoons.com>***

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*Per Serving (excluding unknown items): 236 Calories;  
19g Fat (65.1% calories from fat); 4g Protein; 19g  
Carbohydrate; 4g Dietary Fiber; 1mg Cholesterol;  
208mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean  
Meat; 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.*

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