



Mexican Chocolate Cupcakes with Avocado Lime Frosting



Ingredients:

1.5 cups all-purpose flour
 $\frac{3}{4}$ cup cocoa powder
1.5 cups sugar
1.5 tsp baking soda
 $\frac{3}{4}$ tsp baking powder
 $\frac{3}{4}$ tsp salt
 $\frac{1}{4}$ - $\frac{1}{2}$ tsp cayenne pepper
1 tsp cinnamon
2 large eggs
 $\frac{3}{4}$ cup sour cream
3 tbs vegetable oil
1 tsp vanilla
 $\frac{3}{4}$ cup warm water
Frosting:
2 Avocados From Mexico
Juice from 1 lime
1 pound powdered sugar(4-5 cups)

Makes 18 Cupcakes

Directions:

In a mixing bowl, combine all dry ingredients. With an electric or stand mixer on low speed, add eggs, sour cream, oil, extract & water and beat until combined. Pour in a muffin tin lined with paper liners, filling each about $\frac{3}{4}$ full. Bake at 350 degrees for 20 minutes or until an inserted toothpick comes out clean. Allow to cool.
Frosting: using an electric or stand mixer on low-med speed, mix avocados & lime juice until combined. Slowly add powdered sugar and beat until smooth. Top cooled cupcakes with avocado lime frosting.