Hot Chocolate Cupcakes

 1/2 cup oil

 1/4 cup cocoa

 1 1/4 cups cake flour

 1 teaspoon baking soda

 1 teaspoon baking powder

 2 eggs

 1/2 cup + 1/4 cup hot chocolate mix

 1/4 cup sugar

 1/2 cup milk

 1 teaspoon vanilla

 marshmallow cream

 whipped cream

Combine flour, sugar, baking soda, baking powder and hot chocolate mix in bowl of standing mixer.

Whisk together eggs, milk and oil.

Add wet ingredients to mixer and beat until combined.

Scoop batter into paper lined cupcake pans.

Bake 23 minutes at 350. Cool on wire racks.

Cut a hole in the center of each cupcake.

Fill each hole with a spoonful of marshmallow cream.

Top with a swirl of whipped cream and sprinkle with chopped peppermints.