Mexican Chocolate Cupcakes

6 Tablespoons unsalted butter, cut into pieces

1/2 cup unsweetened Dutch-processed cocoa

1/3 cup freshly brewed coffee

1 cup all-purpose flour

1 cup packed light brown sugar

1 teaspoon ground cinnamon

3/4 teaspoon ground ancho chile powder

1/2 teaspoon baking powder

1/2 teaspoon fine salt

1/2 teaspoon baking soda

1/4 teaspoon ground cayenne

1/3 cup sour cream

2 large eggs, at room temperature

1 1/2 teaspoons vanilla extract

Combine butter, coffee, cocoa and 1/3 cup water in a bowl and microwave until melted.

Whisk together flour, brown sugar, cinnamon, chili powder, baking powder, salt, baking soda and cayenne.

Whisk together egg, vanilla and sour cream.

Whisk egg mixture into chocolate mixture.

Gently stir in dry ingredients.

Scoop batter into cupcake pans.

Bake 22 minutes at 350.

Frost with a batch of chocolate buttercream infused with a hint of cinnamon and cayenne.