Chocolate Cinnamon Cupcakes

½ c of coffee

½ c of butter

1/3 c cocoa powder

1 egg

1/3 c of sour cream

1 c of flour

1 c of granulated sugar

¾ tsp baking soda

½ tsp salt

1/4 tsp cinnamon

1/8 tsp chili powder

Heat butter and coffee in saucepan until butter melts.

Beat eggs and sour cream in bowl of standing mixer.

Whisk cocoa into melted butter mixture.

Slowly pour cocoa mixture into egg mixture. Beat.

Add dry ingredients to bowl and stir until just combined.

Scoop batter into lined cupcake pans.

Bake 22 minutes at 350.

Frost with chocolate buttercream mixed with 1/2 teaspoon cinnamon.