

FRITOS® Cupcakes

Ingredients

Chocolate Cupcakes:

- 1/3 cup unsweetened cocoa powder
- 1/3 cup hot water
- 1 ½ cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 3/4 cup unsalted butter, softened
- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs, at room temperature
- 2 tsp vanilla extract
- 1/2 cup sour cream, at room temperature

Frosting and Filling:

- 1 cup Fritos® Original Corn Chips
- 1 cup creamy peanut butter
- 1/2 cup unsalted butter, softened
- 2 cups confectioners' (icing) sugar, sifted
- 2 tsp vanilla extract
- 1/4 tsp salt
- 1/4 cup heavy or whipping (35%) cream

Assembly:

- 16 Fritos® Original Corn Chips, for garnishing

How to make it

1. Chocolate Cupcakes: Preheat oven to 350°F. Line 16 standard muffin cups with paper liners.
2. In a small bowl, whisk together cocoa powder and hot water until smooth; let cool slightly. In a medium bowl, whisk together flour, baking



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|--------------|--------------|---------------|----------|
| 35 min | 20 min | 55 min | 16 |

Made with



Fritos® Original Corn Chips

powder, baking soda, and salt.

3. In a large bowl, using electric mixer on high speed, beat together butter, brown sugar, and granulated sugar until creamy, light, and fluffy, about 2 to 3 minutes. One at a time, beat in eggs, making sure each is fully incorporated before adding the next. Add vanilla and cocoa mixture, and beat until combined. With mixer on low, alternately add flour mixture in 3 parts with the sour cream in 2 parts, starting and ending with flour mixture. Scrape the bowl as needed between additions.
4. Scoop or spoon batter into prepared cups, filling each about three-quarters full.
5. Bake for 20 to 25 minutes or until cake tester inserted into center of cupcakes comes out clean. Let cupcakes cool completely in muffin pan on wire rack.
6. Frosting and Filling: In a food processor, pulse FRITOS® Original Corn Chips until lightly crushed.
7. In a large bowl, using electric mixer on high speed, beat peanut butter and butter until combined. On low speed, beat in confectioners' sugar, vanilla and salt until smooth. Beat in cream until combined. Beat on high speed until frosting is creamy and light, about 1 minute. (If frosting is soft, chill in refrigerator for 10 to 15 minutes before using.)
8. Transfer 3/4 cup frosting to medium bowl. Fold in half the crushed FRITOS® until combined (reserve remaining FRITOS® for garnish). Transfer to piping bag and snip ½ inch from the corner.
9. Transfer remaining frosting to large piping bag fitted with large star tip.
10. Assembly: Using paring knife, cut a circle into the top center of each cupcake to create a pocket about 1 inch wide and 1 inch deep. Using 1 tsp measuring spoon, hollow out cake from circle (reserve hollowed-out cake for another use).
11. Pipe FRITOS® filling evenly into each cupcake pocket.
12. Pipe frosting evenly over each cupcake. Garnish each with a whole FRITOS® Corn Chip and serve.