



Garden Fresh Farm Recipes

Mexican Chocolate Cake

This Mexican Chocolate Cake, Inspired by Jen Morales' internet recipe, blends deep cocoa with the warmth of cinnamon and a subtle kick of cayenne. Grated Mexican chocolate adds an authentic touch, melting into the batter and sprinkled on top for texture and flair. Finished with a creamy cinnamon frosting, it's both comforting and bold — perfect for celebrations, coffee breaks, or when you want dessert with a little extra personality.

Ingredients:

Cake:

- 1 ¾ cups all-purpose flour
- 1 ¾ cups sugar
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 4 tablespoons cocoa powder
- 2 teaspoons ground cinnamon
- ¼ teaspoon cayenne pepper
- ¾ of a bar grated Mexican chocolate (reserve ¼ for decoration)
- 2 eggs
- 2 tablespoons instant coffee dissolved in 1 cup warm water
- ½ cup vegetable oil
- 1 cup buttermilk
- 1 teaspoon vanilla extract

Icing:

- 2 sticks softened salted butter
- 1 teaspoon vanilla extract
- 4 cups powdered sugar
- 1 teaspoon ground cinnamon
- 6 tablespoons heavy whipping cream

Directions:

Combine flour, sugar, baking powder, baking soda, salt, cocoa powder, cinnamon, cayenne, and ¾ of the grated Mexican chocolate in a KitchenAid mixer. With paddle attachment, mix in eggs, coffee, oil, buttermilk, and vanilla until smooth. Pour into a greased 9x9 pan and bake at 350°F for about 25 minutes.





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For the icing, beat butter, vanilla, powdered sugar, and cinnamon in a mixer with the paddle attachment, adding heavy cream gradually until smooth and creamy. Frost the cooled cake and sprinkle the remaining grated Mexican chocolate over the top.

Serving Suggestion

Best served with hot coffee or cafecito for a rich afternoon treat, or as a festive dessert after a spicy meal. The subtle kick of cayenne lingers, making each bite a little celebration.