

Betty's Mexican Chocolate Cake Glaze



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In this video, Betty demonstrates how to make a Mexican Chocolate Cake Glaze. This glaze is a perfect icing for a One Layer Mexican Chocolate Cake (which you will find in [bettyskitchen](#)).

Ingredients:

1 cup confectioner's sugar (powdered sugar or icing sugar)
½ cup unsweetened cocoa powder
1/8 teaspoon ground red pepper (cayenne)
½ teaspoon ground cinnamon
1 tablespoon brewed coffee, cooled
5 tablespoons water (You may use less water, if you want a thicker glaze.)

In a medium-sized mixing bowl, stir together 1 cup confectioner's sugar, ½ cup unsweetened cocoa powder, 1/8 teaspoon ground red pepper, ½ teaspoon ground cinnamon, 1 tablespoon brewed coffee, and 5 tablespoons water. (You may use less water, if you want a thicker glaze.) When glaze is smooth, let it sit for awhile to thicken. Slowly pour the glaze over a baked, cooled cake, letting some of the glaze drip over the edge in places. Let sit for about 2 hours in order for the glaze to set. Store the glazed cake in the refrigerator until ready to serve. Serve onto nice dessert plates. I hope you love this Mexican Chocolate Glaze over your Mexican Chocolate One Layer Cake! Love, Betty