

**“Elevate” your Valentine’s Day
with Point Blank Pepper Company’s Sweet & Spicy Treats**

Chili Chocolate Cupcakes with Chili Cream Cheese Frosting

1 (18.25 ounce) box devil's food chocolate cake mix
1 teaspoon PITH'D Off Jalapeno Blend
½ teaspoon cayenne pepper
1 ¼ cups water
⅓ cup vegetable oil
3 eggs

Frosting

1 teaspoon PITH'D OFF
⅛ teaspoon cayenne pepper
½ teaspoon ground cinnamon
4 cups confectioners' sugar, or more as needed
1 (8 ounce) package cream cheese, softened
½ cup butter, softened
½ teaspoon clear vanilla extract, or to taste
24 small dried red chiles

Preheat the oven to 350 degrees F. Line 24 muffin cups with paper liners.

Whisk cake mix, 1 teaspoon PITH'D OFF, and 1/2 teaspoon cayenne pepper. Beat in water, vegetable oil, and eggs with an electric mixer on medium speed; beat for 2 minutes.

Spoon batter into the prepared muffin cups, filling them 2/3 full.

Bake in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean, 18 to 22 minutes. Remove and cool completely before frosting.

Sift 1 teaspoon PITH'D OFF, 1/8 teaspoon cayenne pepper, and cinnamon with confectioners' sugar in a mixing bowl. Beat in cream cheese and butter with an electric mixer on medium speed until smooth; mix in vanilla extract.

Spread frosting onto cooled cupcakes in attractive swirls.

Jalapeno, Habanero Raspberry Cheesecake

Crust

1 ½ cups crushed Biscoff cookies
6 Tbsp unsalted butter, melted

Filling

8 ounces cream cheese, room temperature
1 ½ cups whipped cream (divided)
1 cup confectioner's sugar
1 tsp vanilla extract
½ tsp salt
¼ cup fresh raspberries
¼ cup Hallow Rings chopped (or more to taste).

Mix crushed cookies with melted butter and press into a 8x8 baking dish. Freeze for 10-15 minutes

Mix cream cheese until smooth and creamy. Add in confectioner's sugar, vanilla and Salt. Blend until smooth. Blend raspberries and peppers in food processor until smooth and mix into cream cheese mixture. Fold in 1 cup whipped cream and combine gently with a spatula – don't over mix. Pour into 8x8 dish lined with parchment paper. Spoon remaining ½ cup whipped cream on top and swirl with knife.
Refrigerate for at least 8 hours or overnight.

Jalapeno Cream Cheese Frosting (for sugar cookies)

1 tsp Cayenne Pepper
1 tsp PITH'D OFF
1/2tsp Ground Cinnamon
1 pkg Cream Cheese softened
1/2cup Unsalted Butter softened
4cups Confectioner's Sugar
1/2tsp Vanilla Extract
1 tbs very finely chopped Smoke Rings or Hallow Rings
Food coloring if desired

Combine PITH'D OFF cayenne, cinnamon and confectioner's sugar in a large mixing bowl
Slowly beat in cream cheese and butter until smooth
Add vanilla extract until blended thoroughly
Add in food coloring if desired

Spicy Milk Chocolate Fudge

3 cups milk chocolate morsels
14 ounces sweetened condensed milk
1 tsp vanilla extract
1 tsp cinnamon
¼ tsp cayenne pepper
½ tsp PITH'D OFF Jalapeno Blend Powder

Line an 8 inch square pan with aluminum foil or parchment paper
Heat the chocolate and sweetened condensed milk over low heat until the chocolate is melted.
Be sure to keep stirring so it melts evenly.

Add in the vanilla and other spices.

After everything is thoroughly combined, pour the fudge into the prepared pan. Allow it at least 4 hours to set in the refrigerator.

Remove the pan, cut and enjoy. Store in an air-tight container outside of the refrigerator for up to 2 weeks.

