

Black Bottom Cupcakes

makes ~ 2 dozen

Ingredients

Cake

- 1 1/2 cups all purpose flour
- 1 cup sugar
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup water
- 1/2 cup corn/veg oil
- 1 Tablespoon distilled white vinegar
- 1 teaspoon vanilla

Filling

- 8 oz pkg cream cheese
- 1 large egg [not ostrich]
- 1/3 cup sugar
- 1/4 teaspoon salt
- 1 cup choc chips
- sugar

Instructions

1. Preheat to 350
2. Line muffin tins with paper cups.
3. Mix first 5 ingredients in large bowl.
4. Add next 4 ingredients and beat until well blended
5. To make filling, combine first 4 ingredients and beat well
6. Stir in choc. chips
7. Fill each muffin cup half full with batter and top with 1 generous teaspoon of filling
8. Sprinkle with sugar
9. Bake @ 350 for 25 - 30 minutes