

Black Bottom Cupcakes I



Submitted by: Laura Duncan
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Rated: 4 out of 5 by 183
members

Prep Time: 30
Minutes

Cook Time: 30
Minutes

Ready In: 1 Hour

Yields: 24
servings

"Chocolate cream cheese cupcakes, rich and gooey. Serve these little gems with a tall glass of ice cold milk."

INGREDIENTS:

1 (8 ounce) package cream
cheese, softened

1 egg

1/3 cup white sugar

1/8 teaspoon salt

1 cup miniature semisweet
chocolate chips

1 1/2 cups all-purpose flour

1 cup white sugar

1/4 cup unsweetened cocoa
powder

1 teaspoon baking soda


1/2 teaspoon salt

1 cup water

1/3 cup vegetable oil

1 tablespoon cider vinegar

1 teaspoon vanilla extract

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DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Line muffin tins with paper cups or lightly spray with non-stick cooking spray.
2. In a medium bowl, beat the cream cheese, egg, 1/3 cup sugar and 1/8 teaspoon salt until light and fluffy. Stir in the chocolate chips and set aside.
3. In a large bowl, mix together the flour, 1 cup sugar, cocoa, baking soda and 1/2 teaspoon salt. Make a well in the center and add the water, oil, vinegar and vanilla. Stir together until well blended. Fill muffin tins 1/3 full with the batter and top with a dollop of the cream cheese mixture.
4. Bake in preheated oven for 25 to 30 minutes.

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