

Black Bottom Cupcakes



Cheesecake filler:

1 (8 oz) package of cream cheese
1 egg
1/3 cup white sugar
1 cup chocolate chips

Chocolate cake base:

1 cup white sugar
1 1/2 cups flour
1/4 cup unsweetened cocoa powder
1 tsp baking soda
1 cup water
1/3 cup vegetable oil
1 TBL white vinegar
1 tsp vanilla

Instructions:

350 degree oven...line muffin tin with papers. Beat together the cream cheese, egg and 1/3 cup of sugar until it's fluffy, then fold in the chocolate chips.

In a different bowl, mix together all the other stuff (start with dry ingredients, then add the water, oil, vinegar, and vanilla) then fill the muffin cups 1/3 of the way with the cocoa mixture, and add a scoop of the cream cheese mixture on the top.

Bake for about one half hour...this recipe will make about 16 cupcakes.