

# Black Bottom Cupcakes

## Black Bottom Cupcakes



### Cupcakes

- 1 1/2 cups flour, unsifted
- 1 cup sugar
- 1/4 cup unsweetened cocoa powder
- 1/2 tsp salt
- 1 tsp baking soda
- 1 cup water
- 1/3 cup oil
- 1 Tbsp vinegar
- 1 tsp vanilla

### Filling

- 8 oz cream chese
- 1 unbeaten egg
- 1/3 cup sugar
- 1/8 tsp salt
- 1 cup chocolate chips (mini works best!)

1. In a bowl, combine flour, sugar, cocoa, salt and baking soda. Whisk until combined
2. Add in water, oil, vinegar and vanilla and mix well.

3. Fill cupcake pans lined with paper liners about 1/3 to 1/2 full with chocolate mixture. Set aside
4. In a medium bowl, beat softened cream cheese until smooth.
5. Add sugar and egg and salt and beat until smooth and creamy and well combined.
6. Fold in chocolate chips
7. Top each of the chocolate cupcake mixtures with 2 tsp of cream cheese mixture.
8. Bake at 350 for 30-35 minutes.

Cake, Dessert  
Cake, Cupcakes