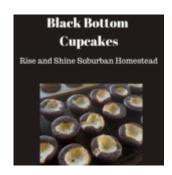
Black Bottom Cupcakes

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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!)
- 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