

Black Bottom Cupcakes

Ingredients

Cake Batter

3 cups flour

2 cups sugar

2/3 cup cocoa

2 tsp baking soda

½ tsp salt

2 cups water

2/3 cup oil

2 tbsp vinegar

2 tsp vanilla

Topping

8 oz light cream cheese

1/3 cup sugar

1 large egg

1 pinch salt

1 small bag chocolate chips

Preheat oven to 350 degrees F.

Cream the cream cheese and sugar.

Beat in egg and salt. Stir in chocolate chips. Set the filling aside.

Mix the cake batter.

Sift together flour, sugar, cocoa, baking soda, and salt.

Add water, oil, vinegar and vanilla.

Beat well.

Fill cupcake liners $\frac{3}{4}$ full with chocolate batter.

Drop a scant teaspoon of cream cheese mixture on the top of each cupcake in the middle.

Bake for approximately 20 minutes.

I double the topping and put a larger dollop of the cream cheese mixture on top.

Makes 3 dozen and freezes well.