

Black Bottom Cupcakes

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

24

Description

Decadent black bottom cupcakes filled with gooey chocolate chip cream cheese. Serve these little gems with a tall glass of icecold milk.

Ingredients

- 1 (8 ounce) package cream cheese
- softened - 1 large egg - 1 cup white sugar - 1/2 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 - 1/2 cup vegetable oil - 1 tablespoon cider vinegar - 1 teaspoon vanilla extract

Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease two 12-cup muffin tins or line with paper cups. Beat cream cheese
2. egg
3. 1/3 cup sugar
4. and 1/8 teaspoon salt in a medium bowl until light and fluffy. Stir in chocolate chips; set aside. Mix together flour
5. 1 cup sugar
6. cocoa
7. baking soda
8. and 1/2 teaspoon salt in a large bowl. Make a well in the center; add water
9. oil
10. vinegar
11. and vanilla. Stir together until well blended. Fill the prepared muffin tins about 1/3 full with chocolate batter. Top each with a dollop of cream cheese mixture. Bake in the preheated oven until a toothpick inserted into the chocolate cake comes out clean and the cream cheese center is set
12. 25 to 30 minutes.