

# Black Bottom Cupcakes

1½ c. flour	5 Tb. Vegetable oil
1 c. sugar	1 Tb. Cider Vinegar
¼ c. cocoa	1 tsp. vanilla extract
1 tsp. baking soda	1 8oz. Pkg. cream cheese (room temperature)
½ tsp. salt	1 egg
1 c. water	1/3 c. sugar
1 c. semi-sweet chocolate chips	

**Preheat oven** to 350°. Place 18 **muffin papers** in **muffin tins**. **Mix** 1½ c. flour, 1 cup of the sugar, ¼ c. cocoa, 1 tsp. baking soda and ½ tsp. salt in a large **mixing bowl**. Make a well (indentation) in the center of the dry ingredients. **Blend** 1 c. water, 5 Tb. Vegetable oil, 1 Tb. Cider Vinegar and 1 tsp. vanilla extract in another bowl. **Pour** into the well in the dry ingredients. Gradually **combine** the dry ingredients with the liquids, **whisking** until smooth. **Spoon** the batter into the muffin papers, about halfway full.

Using the **Kitchenaid mixer**, **beat** 8 oz. of cream cheese, 1/3 c. sugar, and one egg. Use a **wooden spoon** to **stir** in 1 c. semi-sweet chocolate chips. **Spoon** this mixture into the middle of each **muffin tin** of chocolate batter.

**Bake** for approximately 25 minutes, until a **toothpick tester** comes out clean. **Cool** on **baking rack** until ready to serve. Makes about 18.