## **Black Bottom Cupcakes**

## **Batter:**

2 cups sugar

3 cups flour

1/2 cup cocoa powder

2 tsp vanilla

2 tsp baking soda

2 Tbl vinegar (YES vinegar!)

2/3 cup vegetable oil

2 cups water

## Filling:

8oz cream cheese

1 egg

1/3 cup sugar

1/8 tsp salt

Beat together, then add:

1 -12oz bag mini semi sweet chocolate chips

Beat batter ingredients together. Fill paper lined muffin cups approximately 2/3 full. Spoon filling mixture equally on top of each unbaked cupcake. Bake at 350° for 20 - 25 minutes. Makes 2 dozen cupcakes so good you'll inevitably burn your mouth because you can't wait until they cool to eat them!

These really are better warm, but if you have managed to save some in the fridge, you can warm them in the microwave for 15 - 30 seconds each.

If you're really wanting something decadent, to a warm cupcake add a scoop of ice cream. Vanilla is great, but for the serious chocoholics, well, you know!