

Black Bottom Cupcakes

Topping:

1	8 oz package cream cheese, softened
1	egg slightly beaten
1/3-cup	sugar
Pinch	salt
6 oz	chocolate chips

Cake:

Dry Ingredients:

1 cup	sugar
1 ½ cup	flour
¼ cup	cocoa
1 teaspoon	baking soda
½ teaspoon	salt

Wet Ingredients:

1 cup	water
½ cup	oil
1 tablespoon	vinegar
1 tsp.	vanilla

Topping: In a small bowl combine the topping ingredients. Add chocolate chips. Set aside.

Cake batter: Mix dry ingredients together. Mix the wet ingredients together and add to the dry ingredients. Mix well.

Line muffin tins with paper cups. Fill each cup 1/3 to ½ full with cake batter. Drop a large spoonful of the topping in each batter filled cup. Bake for 20 to 25 minutes at 350°F.