

SBY Holiday Recipes

Black Bottom Mini Cupcakes

Michele Gregory

Instructions:

1. Preheat oven to 350 degrees F. Line muffin tins with paper cups or lightly spray with non-stick cooking spray.
2. In a medium bowl, beat the cream cheese, egg, 1/3 cup sugar and 1/8 teaspoon salt until light and fluffy. Stir in the chocolate chips and set aside.
3. In a large bowl, mix together the flour, 1 cup sugar, cocoa, baking soda and 1/2 teaspoon salt. Make a well in the center and add the water, oil, vinegar and vanilla.
4. Stir together until well blended. Fill muffin tins 1/3 full with the batter and top with a dollop of the cream cheese mixture.
5. Bake in preheated oven for 25 to 30 minutes

PREP TIME: 40 MINUTES
MAKES: 75 MINI CUPCAKES
OR 24 REGULAR CUPCAKES

Ingredients:

- 1 ½ CUPS ALL-PURPOSE FLOUR
- 1 CUP WHITE SUGAR
- ¼ CUP UNSWEETENED COCOA POWDER
- 1 TEASPOON BAKING SODA
- ½ TEASPOON SALT
- 1 CUP WATER
- ⅓ CUP VEGETABLE OIL
- 1 TABLESPOON CIDER VINEGAR
- 1 (8 OUNCE) PACKAGE CREAM CHEESE, SOFTENED
- 1 EGG
- ⅓ CUP WHITE SUGAR
- ⅛ TEASPOON SALT
- 1 CUP MINIATURE SEMISWEET CHOCOLATE CHIPS
- 1 TEASPOON VANILLA EXTRACT