

# Black Bottom Cupcakes

*Anoka County 4H Cookbook  
Best of the Best from Minnesota Cookbook*

## **Yield: 15 cupcakes**

*1 package (8 ounce) cream  
cheese, softened  
1 egg  
1/4 cup granulated sugar  
1 package (6 ounce)  
chocolate chips  
1 1/2 cups flour  
1 cup granulated sugar  
1/4 cup cocoa  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup water  
1 tablespoon vinegar  
1/2 teaspoon vanilla  
1/3 cup oil*

Preheat the oven to 350 degrees.

In a bowl, beat the cream cheese, egg and 1/4 cup of sugar. Add the chocolate chips. Set aside.

In a bowl, combine the flour, granulated sugar, cocoa, baking soda and salt. Set aside.

In a bowl, combine the water, vinegar, vanilla and oil. Beat well with a fork. Add all at once to the dry ingredients.

Fill paper-lined muffin tins one-half full with chocolate batter. Top with a spoonful of the cream cheese mixture.

Bake for 30 minutes.

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Per Serving (excluding unknown items): 4296 Calories; 229g Fat (45.7% calories from fat); 57g Protein; 555g Carbohydrate; 26g Dietary Fiber; 467mg Cholesterol; 3123mg Sodium. Exchanges: 10 Grain(Starch); 3 1/2 Lean Meat; 43 1/2 Fat; 26 Other Carbohydrates.