**BLACK BOTTOM CUPCAKES**

**(courtesy of “The Joy of Cooking”)**

Filling

8 oz cream cheese, softened

1/3 cup sugar

1 large egg

1 cup semisweet chocolate chips

Cupcakes

1 1/2 cups all purpose flour

1 cup sugar

1/4 cup unsweetened nonalkalized cocoa

1 teaspoon baking soda

1/2 teaspoon salt

1 cup water

1/3 cup vegetable oil

1 tablespoon white vinegar

1 teaspoon vanilla

In a bowl, beat until smooth the cream cheese and sugar. Beat in egg. Stir in chocolate chips. Set aside.

Whisk together the flour sugar, cocoa, baking soda, and salt. Add the water, vegetable oil, vinegar, and vanilla. Stir with a rubber spatula just until smooth.

Fill the muffin cups about half full. Place a heaping tablespoon of the cream cheese mixture in the center of each. Bake at 350 degrees until a toothpick inserted into the cake part of a cupcake comes out clean, 20-25 minutes. Remove from the pan and let cool completely on a rack before frosting (way optional). Makes 16 cupcakes.