



So DESCRIPTION

If you love chocolate and cupcakes, you'll be over the moon for these mouth-watering Black Bottom Cupcakes. Let Chef Kate Honeyman show you how to make these yummy treats.

INGREDIENTS

- 8 ounces cream cheese, softened
- 1/3 cup sugar
- 1 cup semisweet chocolate chips
- 3 cups all-purpose flour
- 2 cups sugar
- 1/2 cup cocoa powder
- 2 tsp baking soda
- 1 tsp salt
- 2 cups cold water
- 2/3 cup vegetable oil
- 2 tbsp distilled vinegar
- 2 tsp vanilla extract

TOOLS

- 12 cup muffin tin
- 12 fluted paper cupcake cups
- pitcher
- electric mixer

DIRECTIONS

1. Make the filling by combining the cream cheese, 1/3 cup sugar, egg, a pinch of salt, and chocolate chips. Refrigerate until ready to use. (Can be made up to 3 days in advance.)
2. Preheat oven to 325°F. Put 12 fluted paper cups in a muffin tin and set aside.
3. Combine the flour, 2 cups sugar, cocoa powder, baking soda, and salt in a mixing bowl.
4. In a pitcher, combine the water, oil, vinegar, and vanilla. Pour the wet ingredients into the dry ingredients and whip with an electric mixer for 3 minutes. Pour the batter evenly into the prepared muffin tin. Top each cupcake with 1-2 tablespoons of the cream cheese filling.
5. Bake for 28 minutes. Cool in the pan before serving.