BLACK BOTTOM CUPCAKES

INGREDIENTS :

filling:
1 package (8 oz.) cream cheese, softened
1/3 cup sugar
1 egg
1/8 tsp salt
2 cups chocolate chips

cupcakes:
1 1/2 cup all-purpose flour
1 cup sugar
1/4 cup baking cocoa
1 tsp baking soda
1/2 tsp salt
1 cup water
1/3 cup vegetable oil
1 tbsp white vinegar
1 tsp vanilla

DIRECTIONS:

1. *In a bowl, beat cream cheese. Add sugar, egg, salt. Mix well. Fold in chips. Set aside.*
2. *In a separate bowl, combine the flour, cocoa, sugar, baking soda, salt, water, cooking oil, white vinegar, and vanilla extract.*
3. *For cupcakes, combine flour, sugar, cocoa, baking soda, and salt. Add water, oil, vinegar, and vanilla. Mix well.*
4. *Fill foil-lined muffin cups half full with batter.*
5. *Top each with 2 Tbs. of cream cheese mixture.*
6. *Bake at 350° for 25-30 minutes.*
7. *Let cool for 10 minutes before serving.*