

Black Bottom Cupcakes

The chocolate chips in the filling sink to the bottom while baking (sometimes).

1 1/2 cups all purpose flour, unsifted
1 cup sugar
1/4 cup cocoa
1 tsp soda
1/2 tsp salt
1 cup water
5 tbs salad oil
1 tbs cider vinegar
1 tsp vanilla
Chocolate chip filling (Directions follow)
About 1/3 cup finely chopped walnuts (may be omitted if you are baking for Alan)

In a large bowl, stir together the flour, sugar, cocoa, soda and salt. In another container, beat together the water, oil, vinegar and vanilla;

gradually add to dry ingredients, stirring until well blended

Fill 18 paper-lined cupcake cups about half full of batter. Top each with 1 tablespoon of the chocolate chip filling and about 1/2 teaspoon walnuts (unless you are baking for Alan). Bake in a 350 degree oven for 25 minutes or until top springs back when gently pressed. Makes 18 cupcakes.

Chocolate Chip Filling. Beat together 1 large package (8 oz.) cream cheese, 1 egg, and 1/3 cup sugar until smooth. Stir in 1 package (6 oz.) semi sweet chocolate baking chips.