

Chocolate Cream Cheese Cupcakes

Ingredients:

Batter:

- 3 cups flour
- 1 tsp. salt
- $\frac{3}{4}$ cup cocoa
- 2 tsp. baking soda
- 1 cup sugar
- 1 tsp. cinnamon
- 2 cup water
- $\frac{3}{4}$ cup oil
- 2 Tbs. vinegar
- 2 tsp. vanilla

Filling:

- 1 large egg
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ tsp. salt
- 8 oz. cream cheese
- $\frac{1}{2}$ tsp. vanilla
- 1 $\frac{1}{2}$ cups chocolate chips (more or less, according to your liking)



Directions:

Mix dry ingredients in a large bowl; mix water, oil, vinegar, and vanilla; add to dry ingredients and beat with an electric mixer until smooth; fill cupcake holders $\frac{1}{2}$ full with batter and add a heaping Tbs. of filling in center.

Bake 350 degrees for approximately 40 to 45 minutes. Let cool on rack and then wrap them up in whimsical cupcake wrappers found in specialty stores (I order special cupcake wrappers online from Fancy Flours). No frosting is needed, for this would make the cupcake too sweet, but sprinkle with confectionary sugar and add sprigs of preferred washed, no spray, flowers. Arrange the cupcakes on a cake platter and drape with a few pieces of ribbon. Sometimes I double the recipe and arrange them fancifully on three cake plates set atop one another.