

TOPSY TURVY CUPCAKES

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TOPPING:

- 1 (8 oz.) pkg. cream cheese
- 1/8 tsp. salt
- 1 egg
- 1/2 c. sugar
- 1 pkg. chocolate chips

BATTER:

- 1½ c. unsifted all purpose flour
- 1 c. sugar
- 1/4 c. cocoa
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 c. water
- 1/3 c. oil
- 1 tbsp. vinegar
- 1 tsp. vanilla

Topping - In small bowl blend cream cheese, egg, sugar and salt until well blended. Stir in chocolate chips; set aside.

Batter - In large mixing bowl combine flour, sugar, cocoa, soda and salt. Add remaining ingredients and beat at medium speed for 2 minutes.

Fill 18 baking cups set in muffin pans half full with batter. Top each muffin with 1 tablespoon cheese mixture. Bake at 350 degrees for 35 minutes. Makes 18 cupcakes.