

Rich Filled Chocolate Cupcakes

3 cups flour
2/3 cup cocoa
1 tsp salt
2/3 cup vegetable oil
2 tsp vanilla
2 Tbsp vinegar
2 cups water
2 tsp baking soda
2 cup sugar

Filling

One 8 oz package of Cream Cheese, softened
1/3 cup sugar
1 egg
1/8 tsp salt
1 cup semi-sweet chocolate chips

Heat oven to 350 %

Make filling and Set Aside

Mix Cake ingredients together. Fill cup cake pan with paper liner cups. Fill 2/3 full. Add one Tbsp of filling in the center. Bake 20-25 minutes. Makes 2 ½ dozen.

I brought these to the Death by Chocolate Night on October 18, 2000 but nobody died. We traded a bunch of others for a few of theirs and came home with a chocolate night treat of our own! Last time I made these for Halloween and tinted the frosting orange for a fun and pretty treat. Submitted by the Ridler's but from the Hershey Chocolate Lovers cookbook.