

Chocolate Surprise Cupcakes

Mix together:

- 3 cups flour
- 2 cups sugar
- ½ cup cocoa
- 1 teaspoon salt
- 2 teaspoons baking soda

Add:

- 2/3 cup oil
- 2 cup water
- 2 Tablespoons vinegar
- 2 teaspoons vanilla

Fill cupcake papers 2/3 full of above mixture.

Mix together until fluffy:

- 1 large(8 ounce) package cream cheese
- 1/3 cup sugar
- 1 egg
- ¼ teaspoon salt

Add to above 1 cup chocolate chips.

Drop one heaping teaspoon of cream cheese-chocolate chip mixture into each cup cake. Bake 25 minutes at 350°. Frost when cool, if desired.

Chocolate Buttercream (optional):

- 1 cup unsalted soft butter
- 4 teaspoons milk
- 6 ounces semisweet chocolate, melted and cooled to lukewarm .
- 1 teaspoon vanilla extract
- 1 ¼ cups sifted confectioners' sugar

In medium size bowl, beat together the butter until creamy, about 3 minutes. Add the milk carefully and beat until smooth. Add the melted chocolate and beat well. Add the vanilla extract and beat for 3 minutes. Gradually add the sugar and beat well. Gradually add the sugar and bear until creamy and of desired consistency.

