Black Bottom Cupcakes

8 ounces cream cheese                             1/3 cup oil

1 cup + 1/3 cup sugar                                1 teaspoon baking soda

½ teaspoon +1/8 teaspoon salt                1 teaspoon vinegar

6 ounces chocolate chips                          1 teaspoon vanilla

1 ½ cups flour                                            1 cup water

¼ cup cocoa

Beat cream cheese, ¼ c. sugar and 1/8 t. salt.
Add chocolate chips.

Combine flour, cocoa, baking soda, ½ t. salt and 1 c. sugar.

Combine water, oil, vinegar and vanilla.  Add to dry ingredients.

Fill muffin cups 1/3 full with batter.

Add a heaping teaspoon of cream cheese filling.

Bake 30 minutes at 350.

Frost with Vanilla Buttercream and decorate with mini chocolate chips.