ewfood

Black Bottomed Cupcakes

Ingredients

Cream cheese filling
8oz. cream cheese
2.25oz. castor sugar
2 eggs
2 tsp. vanilla essence
Cup cake
11oz. cups flour
7oz. sugar
1.25oz. cocoa powder
1 tsp. bicarbonate of soda
1.5fl oz. melted butter
1oz. white vinegar
2 tsp. vanilla essence
Preparation Time
30
min
Cooking Time
20
min

Preparation

1   Preheat the oven to 180°C

2   For the cream cheese filling whisk the cream cheese, sugar, eggs and vanilla until fluffy. Set aside

3   For the cupcakes sift the dry ingredients in to a bowl. Mix the liquid ingredients together in a separate bowl. Slowly add the liquid ingredients to the dry ingredients while whisking. Continue whisking until a smooth batter is formed

4   Line a cupcake tray with cupcake cups and fill them 2/3 with the cupcake batter, add a spoonful of the cream cheese filling to the center of the cupcake

5   Place the cupcake tray in the oven and bake for 20 minutes or until the cream cheese begins to turn brown.

Cooks Note

Preparation time: 30 minutes; Cooking time: 20 minutes