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by 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