

CHOCOLATE CREAM CHEESE CUPCAKE

INGREDIENTS:

<u>Cupcake Mixture</u>

1-15.2502 box Devil's Food cake mix
1-3oz box chocolate instant pudding
1-8oz container sour cream
4 eggs
½ c. oil
½ c. water
1 c. chocolate chips

DIRECTIONS:

Cream Cheese Filling Mixture

²∕₃ c. granulated sugar 2-8oz pkg cream cheese

2 tsp. vanilla

2 eggs



1. Preheat oven to 350°F and line cupcake pan w/liners.

- 2. Mix cake mix, pudding, sour cream, eggs, oil, and water in a large mixing bowl. Blend on low speed until dry ingredients are moistened then on medium speed for 2 minutes. Add chocolate chips to the mixture and set aside.
- 3. In a separate bowl, cream sugar and cream cheese. Add vanilla and eggs. Mix until smooth and creamy. Fill cupcake liners 1/3 full with cupcake mixture, then add 1 tablespoon of cream cheese mixture.

4. Bake for 15-18 minutes. Makes 3 dozen cupcakes.