

Cheesecake Stuffed Chocolate Cupcakes



- Prep Time: 30 minutes
- Cook Time: 15 minutes
- Total Time: 45 minutes
- Servings: 24 cupcakes

Ingredients:

1 box chocolate cake mix
1 1/4 cups milk
3 eggs
1/2 cup oil
8 ounces cream cheese, softened
1/3 cup sugar
1 egg
6 oz chocolate chips

Frosting:

12 ounces cream cheese, softened
3/4 cup unsalted butter, softened
3 1/2 cups powdered sugar
2/3 cup dutch-process cocoa powder
1 tsp vanilla
1-2 Tablespoon milk
pinch salt

Instructions:

1. Preheat the oven to 350 degrees. Line a cupcake pan with liners.
2. Mix chocolate cake mix with milk, oil and eggs until combined.
3. Place 1 Tbsp of mix in each of the cupcake liners.
4. Mix together the 8 ounces softened cream cheese, sugar and egg.
5. Add the chocolate chips and mix until combined.
6. Place 1 Tbsp of cream cheese mixture in the center of the chocolate batter.
7. Cover with 1 Tbsp of remaining chocolate batter.
8. Bake 15 minutes or until a toothpick comes out clean.
9. Remove from oven and cool on cooling rack.

Frosting:

1. In a stand mixer fitted with a paddle attachment, beat the 12 ounces softened cream cheese until smooth.
2. Beat in butter until combined.
3. Add powdered sugar, cocoa powder, vanilla, salt and 1 Tbsp milk.
4. Mix slowly until combined.
5. Beat medium speed until creamy, add 1 more Tbsp milk to thin out if needed.
6. Pipe onto cooled cupcakes.