

Betty's Cream Cheese Chocolate Chip Cup Cakes



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In this video, Betty demonstrates how to make Cream Cheese Chocolate Chip Cupcakes. These are deep, dark chocolate cupcakes that are self-filled with a gorgeous cream cheese-chocolate chip blend.

Ingredients:

Cupcake batter:

1 cup cocoa powder
2 cups boiling water
1 cup butter, softened
2 ½ cups sugar
4 eggs
1 ½ teaspoons vanilla extract
2 ¾ cups all-purpose flour
2 teaspoons baking soda
½ teaspoon baking powder
½ teaspoon salt

Topping (filling):

8 ounces softened Neufchatel cheese (You may use cream cheese.)
1/3 cup sugar
1 egg
6 ounces semisweet chocolate chips

In a small bowl, combine 1 cup cocoa powder and 2 cups boiling water. Stir until smooth, and then set aside to cool. In a very large bowl, beat 1 cup butter, 2 ½ cups sugar, 4 eggs, and 1 ½ teaspoons vanilla using electric mixer on high speed, until light and fluffy, about 5 minutes. In a medium-sized bowl, combine 2 ¾ cups all-purpose flour, 2 teaspoons baking soda, ½ teaspoon baking powder, and ½ teaspoon salt. Add flour mixture to egg mixture, alternately with cocoa mixture, beating continually at low speed, beginning and ending with flour mixture. Do not overbeat. Line a muffin pan with paper liners. Use a spoon or an ice cream scoop to fill the lined muffin tins about 2/3 full. Combine 8 ounces Neufchatel cheese and 1/3 cup sugar with mixer until light and fluffy. Add 1 egg, beating well. Stir in 6 ounces semisweet chocolate chips. Spoon 1 heaping teaspoon of cream cheese mixture into the center of each cupcake. Bake cupcakes at 350 degrees (F) for 15 minutes, or until a toothpick placed into the deepest part of the cupcakes (at the side) comes out clean. Remove from oven and place muffin pan on cooling rack. Cool to desired heat, and then transfer to a nice serving plate. This recipe for cupcake batter and cream cheese filling will make about 3 dozen gorgeous and delicious cupcakes. I hope you enjoy them! Love, Betty