

Black-Bottom Cupcakes (filling improvised from Joy of Cooking)

1 recipe prepared chocolate cake batter
8 oz. ricotta cheese
8 oz. cream cheese
3 tablespoons creme de cacao (or kahlua, or rum)
1 1/2 cups sugar
1 teaspoon vanilla
6-12 oz. chocolate chips
1 recipe prepared cream cheese frosting

Blend ricotta and cream cheese with the liqueur, sugar and vanilla. Stir in 6 oz. chocolate chips.

Fill 36 paper-lined muffin tins halfway with cake batter. Center a heaping tablespoon full of filling on batter. Spoon a little more cake batter over top, just enough to cover filling. Bake approximately 30 minutes. Frost when cooled, decorating with remaining chocolate chips, if desired.