

Pumpkin Cream Cheese Cupcakes w/ chocolate chips

Cake part:

yellow cake mix
3 eggs
½ c. vegetable oil
1 tsp. soda
2 tsp. cinnamon
21 oz. pumpkin

Filling:

8 oz. cream cheese
softened
1 egg
½ c. sugar
¼ tsp. salt
1 c. chocolate chips

cupcake liners

Preheat oven to 350°.

Mix cake ingredients together just until combined. Fill cupcake papers half full.

Beat cream cheese with egg, sugar, and salt. Add chocolate chips. Drop by teaspoonful on top of raw cupcakes.

Bake in cupcake tins at 350° for about 20 minutes.

from the kitchen of.
MEGAN FOX
UNLOCKED