Chocolate Cupcakes w/Cream Cheese Frosting

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 oz. semi-sweet chocolate (chopped) or chips - 1/3 cups unsweetened cocoa powder - 3/4 cups sugar - 1/2 cup soy milk (or skim) - 1 egg - 2 egg whites - 1 teaspoon vanilla extract - 1/2 cup all-purpose flour - 1/2 teaspoon baking powder For the frosting: - 6 oz. low fat cream cheese (cold) - 1/2 cup (or more) confectioner's sugar - 1/2 teaspoon vanilla

Instructions

1. Preheat oven to 350 degrees and line muffin pan with foil liners (if you want to keep clean up easy). Grease liners or muffin tin. 2. Put chocolate in a small bowl and melt in microwave for 2 minutes. Stir until smooth. Alternatively, melt using a double boiler on the stove. 3. Whisk together cocoa, 1/2 cup of the sugar and milk and cook for a couple of minutes over low-medium heat. Whisk until smooth and then stir this into the melted chocolate. 4. In a seperate bowl whisk together the egg, eggwhites, remaining 1/2 cup of sugar and the vanilla. 5. Combine with chocolate mixture and mix until smooth and the mixture is a bit stiff. 6. Mix flour and baking powder together in a mixing cup and then fold the the mixture. 7. Fill muffin cups with the chocolate batter and bake for 20 minutes, or until toothpick inserted into center comes out clean. 8. While the cupcakes are baking, make the frosting! Cut up the cream cheese into chunks and add to a mixing bowl. This will be tough if you try to do it by hand, so if you have a mixer, use it! Mix the cream cheese until it is smooth and slowly add the powdered sugar and a tablespoon of milk and vanilla. Mix until it has a frosting consistency - if you need to add more sugar or milk to thicken/thin the frosting, do so. 9. Once cupcakes are out of the oven and cool, frost them! 10. Serve to favorite birthday girl or boy or eat them yourself.