# chocolate cheesecake muffins 

recipe: a top secret recipe from rosie beaucoup, original source unknown

Batter:
. 1 cup flour

- 1/2 cup sugar
. 3 tablespoons cocoa
- 2 teaspoons baking powder
- $1 / 2$ teaspoon salt
. 1 beaten egg
- 3/4 cup milk
. 1/3 cup oil (I use canola, you could probably swap in some unsweetened applesauce as an oil alternative)

Filling:
. 4 oz cream cheese, about 1/2 of a Canadian package
. 1/4 cup sugar

Cream together the cream cheese and sugar until light and fluffy. Set aside.

Combine dry ingredients in large bowl. In another bowl mix together beaten egg, oil and milk. Stir wet ingredients into dry ingredients until just moistened. Spoon batter into muffin tins, filling halfway. Add a dollop of filling to each muffin. Top with batter. Bake at $375^{\circ}$ for 20 minutes. When cool, dust with icing sugar (optional).
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