

CHOCOLATE CREAM CHEESE CUPCAKES



HEALTHY INGREDIENTS:

(8 ounce) package organic cream cheese, softened
2 eggs, slightly beaten
1/3 cup coconut palm sugar, or stevia, or monk fruit, or xylitol
1 pinch Celtic or himalayan salt
1 (6 ounce) package Simple Truth Organic dark chocolate chunks

1 cup coconut palm sugar, or stevia, or monk fruit, or xylitol
1 1/2 cups almond, or gluten free flour
1/4 cup cocoa
1 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon pinch Celtic or himalayan salt
1 cup water
1/4 cup coconut oil, or 1/2C Olive Oil, or Avocado Oil
1 tablespoon vinegar
1 teaspoon vanilla

DIRECTIONS:

In a small bowl, combine first four ingredients.
Add chocolate chips and set aside.

Mix remaining ingredients well in a separate bowl.
Fill muffin tins, lined with paper cups 1/3 to 1/2 full with this mixture.

Drop a large spoonful of cheese mixture on top.
Bake at 350 for 20 to 25 minutes.