

The Ultimate Chocolate Cheesecake Stuffed Cupcakes

Chocolate Cheesecake Cupcakes

OVEN
350°F

TIME
22 min

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INGREDIENTS

For the Chocolate Cupcakes:

1 cup all-purpose flour
1/2 cup cocoa powder
1 cup granulated sugar
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 large egg
1/2 cup milk
1/2 cup vegetable oil
1/2 cup hot water
1 teaspoon vanilla extract

For the Cheesecake Filling:

8 oz (225 g) cream cheese, softened
1/3 cup granulated sugar
1 egg
1/2 teaspoon vanilla extract

For the Chocolate Ganache:

1 cup semi-sweet chocolate chips
1/2 cup heavy cream
Chocolate chunks or sprinkles for garnish

DIRECTIONS

- 1.** Prep the Pan: Preheat oven to 350°F (175°C) and line a muffin tin with cupcake liners.
- 2.** Make the Chocolate Batter: Whisk together flour, cocoa powder, sugar, baking soda, baking powder, and salt.
- 3.** Add egg, milk, oil, and vanilla extract. Mix until combined, then slowly stir in hot water. The batter will be thin-this is normal.
- 4.** Prepare Cheesecake Filling: In a separate bowl, beat cream cheese, sugar, egg, and vanilla extract until smooth and creamy.
- 5.** Fill the Liners: Fill cupcake liners halfway with chocolate batter. Add about 1 tablespoon of cheesecake filling in the center, then top with a little more chocolate batter.
- 6.** Bake: Bake for 20-22 minutes, until set and a toothpick inserted near the edge comes out clean. Cool completely.
- 7.** Make Ganache: Heat heavy cream until just simmering. Pour over chocolate chips and let sit for 2-3 minutes. Stir until smooth.
- 8.** Finish & Garnish: Spread ganache over cooled cupcakes. Top with chocolate chunks or sprinkles if desired.

SWAPS & NOTES

Extra chocolate flavor: Add espresso powder to the batter.

Milk substitute: Use buttermilk for extra richness.

Dark chocolate ganache: Swap semi-sweet chips for dark chocolate.

Room temperature ingredients: Ensure cream cheese is softened for smooth filling.

TIPS FOR SUCCESS

Don't overfill liners-about 3/4 full is perfect.

Let cupcakes cool fully before adding ganache.

Chill briefly if you want a firmer ganache topping.

Use a cookie scoop for evenly sized cupcakes.

