

Chocolate Chip Cheesecake Cupcakes

I am not normally a cupcake fan, but this is my favorite cupcake recipe! I have made it over and over and people love it.

Recipe by [Naomi Charles](#) | Created on **Mar 10, 2022**

Ingredients

- 1 (18.25 ounce) package chocolate cake mix (such as Duncan Hines® Moist Deluxe®)
- 1 ¼ cups water
- 4 eggs, divided
- ½ cup oil
- 1 (8 ounce) package cream cheese, at room temperature
- ¾ cup white sugar
- ¾ teaspoon Mexican vanilla extract
- ¾ cup miniature chocolate chips, or more to taste, divided
- 1 (16 ounce) container cream cheese frosting

Directions

- Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.
- Combine cake mix, water, 3 eggs, and oil together in a bowl using an electric mixer until batter is smooth, about 2 minutes. Spoon batter into the prepared muffin cups.
- Blend cream cheese, sugar, 1 egg, and vanilla extract together in a blender until cheesecake filling is smooth; stir in 1/2 cup chocolate chips. Spoon about 1 tablespoon cheesecake filling into each cupcake.
- Bake in the preheated oven until a toothpick inserted into a cupcake comes out clean, about 25 minutes. Cool cupcakes on a wire rack.
- Frost each cupcake with cream cheese frosting and sprinkle remaining chocolate chips over each cupcake.

Nutrition Facts

Serving: **24 servings** | Calories: **309.5 kcal** | Carbohydrates: **36.3 g** | Protein: **3.3 g** | Saturated fat: **6.4 g** | Cholesterol: **41.3 mg** | Sodium: **263.2 mg** | Fiber: **0.8 g** | Sugar: **27 g**

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