

Chocolate Cupcakes

Ingredients:

- 375 mL sugar
- 375 mL all-purpose flour
- 180 mL unsweetened cocoa powder
- 7.5 mL baking soda
- 3 mL baking powder
- 2 mL salt
- 180 mL buttermilk, room temperature
(180 mL water, plus 60 mL milk powder, plus 5 mL vinegar)
- 75 mL vegetable oil
- 2 eggs
- 3 mL pure vanilla extract



Directions:

1. Preheat oven to 350 degrees. Grease muffin tins with Pam.
2. In a large bowl, whisk together sugar, flour, cocoa powder, baking soda, baking powder, and salt.
3. Add buttermilk, vegetable oil, and 175 mL warm water; whisk to combine. Add eggs and vanilla extract and whisk until smooth.
4. Divide batter among muffin cups (filling each about 2/3 full) and bake until a toothpick inserted in center of cupcake comes out with a few moist crumbs attached, 20 to 25 minutes.
5. Let cool in pans on wire racks, 10 minutes, then transfer cupcakes to racks and let cool completely. Frost as desired.

Buttercream Vanilla Frosting:

- 60 ml butter
- 300 ml icing sugar (SIFTED)
- 2.5 ml milk
- 5 ml vanilla

1. Sift icing sugar.
2. Beat butter for a few minutes with a mixer on medium speed.
3. Add sugar and turn your mixer on the lowest speed (so the sugar doesn't blow everywhere) until the sugar has been incorporated with the butter.