

Chocolate Vanilla Cupcakes

Ingredients

3 cups cake flour
1 tsp. baking powder
1/2 tsp. baking soda
1 tsp salt
4 large eggs
2 tsp. vanilla extract

1 1/3 cups sugar
12 tbsp. butter, melted and
cooked slightly
1 1/4 cups buttermilk
Chocolate Frosting
1 cup semisweet chocolate
chips, melted

2 1/2 sticks butter
2 3/4 cups confectioners
sugar
1/4 cup unsweetened cocoa
2 tbsp. milk
2 tsp. vanilla
1/8 tsp. salt

Instructions

1. Preheat oven to 325°F. Line 2 standard muffin tins.
2. Whisk flour, baking powder, soda, and salt in a medium bowl. Whisk eggs and vanilla in a large bowl until well mixed. Add sugar, butter, and buttermilk, whisking constantly.
3. Add dry ingredients 1/3 at a time, whisking until most lumps are gone.
4. Fill muffin tins 2/3 full and bake for 20 minutes or until cupcakes toothpick comes out clean.
5. For frosting, beat butter until fluffy (about 30 seconds). Add sugar 1 cup at a time.
6. Add cocoa, raise speed to high and mix for 1 minute, then mix in melted chocolate.
7. Reduce speed to medium low, add in milk, vanilla, and salt. Increase speed to high and beat until fluffy.