

## Chocolate Cupcakes – Class C

- 1 1/2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 3/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon baking powder
- 3/4 teaspoon salt
- 2 large eggs
- 3/4 cup buttermilk
- 3/4 cup warm water
- 1/4 cup vegetable oil
- 1 tsp vanilla extract

### INSTRUCTIONS

1. Preheat oven to 325 degrees. Line a muffin tin with cupcake liners. Recipe makes 24 cupcakes so you may have to cook it in batches unless you have two muffin tins.
2. Mix together flour, sugar, cocoa, baking soda, baking powder, and salt in a stand mixer using a low speed until combined.
3. Add eggs, buttermilk, warm water, oil, and vanilla. Beat on a medium speed until smooth. This should take just a couple of minutes. Scrape the sides and bottom of the mixing bowl to make sure everything got mixed in.
4. Fill each cupcake 2/3 full.
5. Bake for 20-22 minutes until the cupcakes meet the toothpick test (stick a toothpick in and it comes out clean). Remove from tins and cool completely.