



easy chocolate cupcakes

Makes 12 cupcakes.

- 1 cup all-purpose flour
- 1/3 cup cocoa powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon instant espresso powder (optional)
- 1/4 teaspoon salt
- 1 cup buttermilk
- 3/4 cup granulated sugar
- 1/3 cup canola oil
- 1 teaspoon vanilla extract

Mise en place - start by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients.

Preheat oven to 350°F. Line cupcake tins with cupcake liners - paper or foil.

Place the flour, cocoa, baking soda, baking powder, instant espresso (if using) and salt in a bowl, and whisk well to combine.

In a large bowl, whisk together the buttermilk, sugar, canola oil and vanilla extract until well combined. Add the flour mixture and whisk until well combined and no large lumps remain. (Tiny lumps are fine.)

Divide the batter evenly between the 12 cupcake wells. An ice cream scoop makes this easier. Don't fill more than 3/4 full.

Bake for 18-20 minutes, until a toothpick inserted in the centre of a cupcake comes out clean. Remove cupcakes from pan and allow to cool completely on a wire rack before frosting.