

## The Most Amazing Chocolate Cupcakes

Prep Time 10 mins

Cook Time 22 mins

Total Time 32 mins

Servings: 24 Cupcakes

### **Ingredients**

#### **Chocolate Cupcakes**

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

#### **Chocolate Buttercream**

1½ cups butter softened  
3/4 cup unsweetened cocoa powder  
1 teaspoon vanilla extract  
3-4 cups powdered sugar

### **Instructions**

Preheat oven to 325 degrees. Line a muffin tin with cupcake liners.

Mix together flour, sugar, cocoa, baking soda, baking powder, and salt in a stand mixer using a low speed until combined.

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.

Fill each cupcake 2/3 full.

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.

### **Frosting**

Make the frosting in a large bowl, beat butter until fluffy using a hand mixer. Add in cocoa powder and vanilla extract. Beat until combined. Beat in powdered sugar, 1 cup at a time, beating in between.

Transfer frosting to a piping bag and pipe onto completely cooled cupcakes.