

FROM THE KITCHEN OF SILK AND CINNAMON



double chocolate cupcakes

Ingredients: 1 3/4 cups all-purpose flour, 1 1/2 cups granulated sugar, 3/4 cup cocoa powder, 2 teaspoons baking soda, 1 teaspoon baking powder, Pinch of salt, 2 eggs, 1 cup strong black coffee, 1 cup buttermilk, 1/2 cup vegetable oil, 1 tablespoon vanilla extract

Directions:

1. Preheat oven to 350 degrees.
2. Mix together the flour, sugar, cocoa powder, baking soda, baking powder, and salt.
3. Add the eggs, coffee, buttermilk, vegetable oil, and vanilla extract.
4. Fill the cupcake liners 2/3 full, batter is liquidy.
5. Bake for 15 minutes or until toothpick comes out clean.
6. Allow cupcakes to cool and top with desired frosting.