

SUPER-MOIST CHOCOLATE CUPCAKES

(slightly modified from [Sally's Baking Addiction](#))

3/4 cup(95g) all-purpose flour
1/2 cup(42g) natural cocoa powder (not Dutch-processed)
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
2large eggs at room temperature
1/2 cup(100g) granulated sugar
1/2 cup(100g) light brown sugar
1/3 cup(80ml) canola oil
2 teaspoons vanilla paste
1/2 cup(120ml) milk soured with a squirt of lemon juice (or commercial buttermilk)
frosting (recipe follows)
sprinkles to decorate (optional)

Heat the oven to 350°F. Line a 12-cup muffin pan with cupcake liners. If you have a second pan, line two more muffin tins, the recipe will likely make 14 cupcakes.

Whisk the flour, cocoa powder, baking powder, baking soda, and salt together in a large bowl until thoroughly combined. Set aside. In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, and vanilla paste until completely smooth. Pour half of the wet ingredients into the dry ingredients. Then half of the home-made buttermilk. Gently whisk for a few seconds. Repeat with the remaining wet ingredients and buttermilk. Stir until just combined; do not overmix.

Spoon the batter into the liners. Fill only halfway. Bake for 18-21 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting.

BLACKOUT CHOCOLATE FROSTING

(from [Kara's Couture Cakes](#))

1/2cup butter
2/3cup black cocoa powder
3cups powdered sugar
a little less than 1/2cup heavy cream
1teaspoon vanilla paste
black gel food color (I used Artisan Accents)

Melt the butter and stir in the cocoa with the paddle attachment on a stand mixer.

Add powdered sugar and mix on low speed. Start with 1/3 cup heavy cream and add it to the mixer. Increase the mixer speed to medium. Add 2-4 tablespoons more heavy cream till you reach the desired icing consistency.

Add vanilla extract and black food color and turn the mixer to medium high and beat for 90 seconds.

Ice the cupcakes once they are completely cold. Have fun with sprinkles!