**Chocolate Cupcakes**

Yield 12

**Ingredients:**

* 180ml all-purpose flour
* 125ml unsweetened natural cocoa powder
* 2.5ml baking powder
* 2.5ml baking soda
* 1ml teaspoon salt
* 2 large eggs, at room temperature
* 60ml granulated sugar
* 60ml packed light brown sugar
* 60ml vegetable or canola oil (or melted coconut oil)
* 5ml pure vanilla extract
* 80ml buttermilk, at room temperature

**Directions:**

1. Preheat the oven to 350°F. Line a 12-cup muffin pan with cupcake liners.
2. Whisk the flour, cocoa powder, baking powder, baking soda, and salt together in a large bowl until thoroughly combined. Set aside.
3. In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, and vanilla together until completely smooth.
4. Pour half of the wet ingredients into the dry ingredients. Then half of the buttermilk. Gently whisk for a few seconds. Repeat with the remaining wet ingredients and buttermilk. Stir until just combined; do not overmix. The batter will be thin.
5. Pour or spoon the batter into the liners. Fill only halfway to avoid spilling over the sides or sinking. Bake for 18-21 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting.