

Mint Chocolate Cupcakes

Adapted from Martha Stewart's Cupcakes book

Makes 18-21 cupcakes

Ingredients:

1 ½ cups flour	2 large eggs
¾ cup cocoa powder	¾ cup buttermilk
1 ½ cups sugar	3 Tbsp. vegetable oil
1 ½ tsp. baking soda	1 tsp. peppermint extract (make sure it is peppermint and not mint extract)
¾ tsp. baking powder	¾ cup warm water
¾ tsp. salt	

Instructions:

1. Preheat oven to 350 degrees. Line muffin tin with cupcake liners.
2. In an electric mixer set on medium speed, whisk together flour, cocoa powder, sugar, baking soda, baking powder and salt.
3. Add eggs, buttermilk, oil, extract and water. Beat on low until well combined, scraping sides of bowl as needed.
4. Pour batter into liners, filling them about 2/3 full.
5. Bake about 15-20 minutes, or until toothpick inserted into the center of a cupcake comes out clean.
6. Place tin on cooling rack to cool for 10 minutes.
7. Remove cupcakes from tin and allow to cool completely.