**Chocolate cupcakes with vanilla buttercream frosting**

From Robyn Stone at Add a Pinch

I’ve tried a lot of chocolate cupcake recipes, and this is my favorite. I make them with a plain vanilla buttercream frosting, but they would also be good with cream cheese or strawberry frosting.

Ingredients

*Cupcakes*

1 cup all-purpose flour

1 cup granulated sugar

1/2 cup cocoa

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 cup milk

1/4 cup vegetable oil

1 large egg

1/2 teaspoon vanilla

1/2 cup boiling water

*Frosting*

1 stick butter, softened

1 ¾ cups powdered sugar

2 teaspoons vanilla

Pinch of salt

3 tablespoons milk

Instructions

1. Preheat oven to 325 F.
2. Place cupcake liners in muffin tin.
3. Add flour, sugar, cocoa, baking powder, baking soda, and salt to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
4. Add milk, vegetable oil, egg, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter. Batter will be very thin.
5. Evenly distribute cake batter. Each cupcake liner should be about 1/2 full.
6. Place in the oven and bake until a toothpick inserted in the center comes out clean, about 20 minutes
7. Remove from the oven and allow the cupcakes to cool completely.
8. Place softened butter into the bowl of a stand mixer that has been fitted with the paddle attachment. Turn the mixer on a medium setting and cream the butter until it is smooth and has lightened in color, about 3 minutes.
9. Add powdered sugar, about 1/2 a cup at a time and mix on low.
10. Add vanilla and a pinch of salt and combine until well-incorporated.
11. Add milk and mix. Scrape down the sides of the bowl. Turn mixer up to high and mix for 4 or 5 minutes.
12. Frost the cupcakes once they are completely cool.