Mocha Cupcakes with Marshmallow Frosting – Yield 24 cupcakes

Cupcake Ingredients:

* 1 3/4 cups all-purpose flour
* 2 cups sugar
* 3/4 cups cocoa powder
* 2 teaspoons baking soda
* 1 teaspoon baking powder
* 1 teaspoon kosher salt
* 1 cup buttermilk
* 1/2 cup coconut oil, melted
* 2 eggs, at room temperature
* 1 tsp. pure vanilla extract
* 1 cup freshly brewed hot coffee
* ½ teaspoon ground cinnamon
* ½ teaspoon ground nutmeg

Frosting Ingredients:

* ½ cup butter {room temperature}
* 1 7 oz. jar Marshmallow Fluff
* 1 cup powdered sugar
* 1 tsp. vanilla

How To Make the Cupcakes:

1. Preheat the oven to 350 degrees F. Line 24 muffin tins with paper liners or spray with nonstick cooking spray.

2. In a large bowl, whisk together the flour, sugar, cocoa, baking soda, baking powder, and salt until combined.

3. In an electric mixer fitted with the paddle attachment, combine the buttermilk, oil, eggs, and vanilla. With the mixer on low speed, add the dry ingredients in batches until combined. With mixer still on low, add in the coffee and stir just to combine, scraping the bottom of the bowl with a rubber spatula.

4. Using a large scoop (about 3 tablespoons), distribute the batter into the prepared muffin tins. Bake for 18-22 minutes, rotating the pan halfway through.

5. Let cool for in pan for 15 minutes, then remove to cool completely.

How To Make the Frosting:

1. Beat butter and powdered sugar until fluffy and well mixed.
2. Fold in fluff and vanilla by hand until combined.
3. Add to piping bag and pipe onto cupcakes.