

Chocolate Cupcakes

(Dessert)

Read It!	(Read your recipe all the way through before you begin!)		
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Place It!	(Get everything out and ready to cook!)	
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Ingredients

$\frac{3}{4}$ cup unsweetened cocoa powder
 $1\frac{1}{2}$ cups flour
 $1\frac{1}{2}$ cups sugar
 $1\frac{1}{2}$ tsp. baking soda
 $\frac{3}{4}$ tsp. salt
 2 eggs
 $\frac{3}{4}$ cup warm water
 $\frac{3}{4}$ cup buttermilk
 3 Tbsp. canola oil
 1 tsp. vanilla extract

Equipment

Measuring cups and spoons
 Standard muffin tins
 Sifter
 Paper muffin liners
 Mixer bowl
 Mixer
 Spatula
 Wire rack

	(Time to cook!)	Create It!	
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1. Preheat oven to 350 degrees. Line muffin tins with paper liners and set aside.
2. Sift together first 5 ingredients into mixer bowl. Add remaining ingredients and mix until smooth, about 3 minutes. Scrape down the sides and bottom of bowl to assure batter is well mixed.
3. Divide batter evenly among muffin cups, filling each $\frac{2}{3}$ full. Bake until tops spring back when touched, about 20 minutes. Transfer to a wire rack and let cool completely. Makes 18 cupcakes.