One Bowl Chocolate Cupcakes

310 ml	flour
155 ml	cocoa
310 ml	sugar
5 ml	baking soda
3 ml	baking powder
3 ml	salt
2 eggs,	
155 ml	milk
80 ml	vegetable oil
3 ml	vanilla
155 ml	warm water

Instructions:

1. Preheat oven to 350 F. Line muffin pans with muffin cups.
2. In the bowl of an electric mixer, mix together flour, cocoa, sugar, baking soda, baking powder, and salt.
3. Using a paddle attachment, add the eggs, milk, oil, vanilla and warm water. Beat on low speed until smooth and combined, about 3 minutes. Scrape down the bowl as needed.
4. Divide batter evenly among cupcake tins. Bake for 20-25 minutes.

One Bowl Vanilla Cupcake

3 cups	flour
2 cups	granulated sugar
1 TBSP	baking powder
1 tsp	salt
1cup	unsalted butter, very soft
1 TBSP	vanilla
4 large	eggs, at room temperature
1 cup	milk

Instructions

1. Preheat oven to 350 degrees (F). Line or grease cupcake tin and set aside
2. Mix all of the dry ingredients together in a large bowl. Add the softened butter and vanilla, mix until the batter resembles a course meal. Add the eggs, one at a time, beating well with each new addition. Add milk, and mix well.
3. Spoon prepared batter into cupcake cups (filling about 3/4 way each) and bake for 18-20 minutes.

Swiss Meringue Buttercream

Ingredients:

- 4 egg whites (or ½ cup liquid egg whites)
- 310 ml sugar
- 375 ml margarine, cut into 15 ml cubes
- 10 ml vanilla

Instructions:

1. In the heatproof bowl of a standmixer set over a saucepan of simmering water, combine the egg whites and sugar. Cool, whisking continuously, until the sugar has dissolved and the mixture is warm to the touch (about 160 F.)
2. Attach the bowl to the mixer fitted with a whisk attachment. Beat the egg white mixture on high speed until stiff peaks form. Beat for another 6 minutes.
3. Switch to a paddle attachment. Add the margarine, several tablespoons at a time, beating well after each addition. If mixture appears to be separating, beat on high for 3-5 minutes until smooth again.
4. Beat in vanilla on low speed