Devils Food Cupcakes

1 3/4 cups all purpose flour

1 tsp baking soda

1/4 tsp salt

1/2 cup cocoa powder

​1/2 cup hot water

1/2 cup buttermilk, room temperature

1 1/2 tsp vanilla extract

3/4 cup unsalted butter, room temperature

1 cup granulated sugar

1/2 cup firmly packed light brown sugar

3 large eggs, room temperature, beaten

Fudgy Chocolate Frosting

3/4 cup heavy whipping cream

1/4 cup light corn syrup

12 ounces semi-sweet chocolate, melted and cooled

6 tablespoons unsalted butter, softened well

1 tsp vanilla extract

Whisk cocoa into water.

Whisk in buttermilk and vanilla.

Cream butter until fluffy.

Cream in sugar and brown sugar.

Slowly beat in eggs.

Add dry ingredients alternating with buttermilk mixture.

Fill paper lined cupcake pans, 3/4 full and bake 22 minutes at 350.

​In saucepan, whisk together cream and corn syrup.

Bring to a simmer. Remove from heat.

Pour mixture into a bowl and let cool to room temperature. ​

Add cooled cream to melted chocolate and whisk until smooth.

Whisk in butter and vanilla.

Spread onto cupcakes.