**Devil's Food Cupcakes**

1 cup flour

1/4 cup cocoa

3/4 teaspoons baking soda

1/2 cup sugar

1/3 cup brown sugar

4 Tablespoons butter

1 egg

1 teaspoon vanilla

1/2 cup lukewarm water

1/4 cup buttermilk

Stir together flour, cocoa, baking soda and salt.  Combine water and buttermilk.  In bowl of mixer, combine sugar, brown sugar and butter.  Beat until light and fluffy.  Add egg and vanilla.  Add flour mixture, alternating with water mixture.  Scoop into 12 paper lined muffin tins.  Bake 18 minutes at 350.

**Peanut Butter Frosting**

1/2 cup butter

1 cup peanut butter

3 Tablespoons milk

2 1/2 cups powdered sugar

Cream butter and Peanut Butter until fluffy.  Gradually add powdered sugar, alternating with a little milk at a time.  Beat well, until desired consistency.