Watermelon Cupcakes

2 1/2 cups cake flour , plus extra for dusting pans

1 1/4 teaspoons baking powder

1/4 teaspoon baking soda

3/4 teaspoon table salt

1 3/4 cups sugar (12 1/4 ounces)

10 tablespoons (1 1/4 sticks) unsalted butter , melted and cooled slightly

1 cup buttermilk , room temperature

3 tablespoons vegetable oil

2 teaspoons vanilla extract

6 large egg yolks , room temperature

3 large egg whites , room temperature

red food coloring

1/2 cup mini chocolate chips

Separate egg yolks from egg whites.

Beat egg whites until stiff peaks form.

Combine flour, baking powder, baking soda, salt and sugar in bowl of electric mixer.

Combine butter, buttermilk, oil, vanilla and egg yolks in a separate bowl.

Add wet ingredients to mixer and beat until just combined.

Add a few drops of red food coloring and stir to combine.

Fold in beaten egg whites.

Fold in chocolate chips.

Pour batter into cupcake tins and bake 22 minutes at 350.