Cappuccino Cupcakes

1 cup white granulated sugar

2 1/2 Tbsp butter, softened at room temperature

2 large eggs

3/4 teaspoons vanilla extract

1 1/2 cups all-purpose flour

1 3/4 teaspoons baking powder

1/8 teaspoon salt

3/4 cups buttermilk

1 1/2 tablespoons decaf espresso powder

Combine sugar, butter and vanilla in bowl of standing mixer. Beat well.

Beat in eggs.

Stir instant coffee into buttermilk.

Stir together dry ingredients.

Add dry ingredients to batter in three separate batches, alternating with buttermilk.

Scoop batter into cupcake pan and bake 22 minutes at 350.

Frost with cream cheese frosting.