Chocolate Cupcakes

1 cup unsweetened natural cocoa powder

1 1/2 cups all-purpose flour

1 teaspoon baking soda

1 1/2 teaspoon baking powder

1/2 teaspoon salt

4 large eggs, at room temperature

1 cup sugar

1 cup packed light brown sugar

2/3 cup canola oil

3 teaspoons vanilla extract

1 cup buttermilk, room temperature

Stir together cocoa, flour, baking soda, baking powder and salt.

Whisk together eggs, sugars, oil and vanilla.

Add dry ingredients to wet, alternating with buttermilk.

Spoon batter into 11 paper lined, jumbo muffin cups.

Bake 22 minutes at 350.

Cool on wire racks.

Frost with Swiss Meringue Buttercream.