M&M Cupcakes

 1/2 C butter, room temp

 2 egg whites, room temp

 2 eggs, room temp

 2 C all- purpose flour

 1 tsp baking powder

 1/2 tsp salt

 1/4 tsp baking soda

 3/4 C buttermilk

 1 1/2 C sugar

 1 tsp vanilla

 3/4 C dark chocolate M&M’s

Cream together butter and sugar.

Add vanilla and eggs and egg whites.

Combine dry ingredients. Add to batter alternating with milk.

Stir in M&M pieces.

Scoop batter into prepared cupcake pan.

Bake 22 minutes at 350. Cool on wire racks.

Frost with vanilla buttercream and decorate with M&M's.