Ultimate Marble Cupcakes

Cupcakes

3 cups all-purpose flour

3/4 teaspoon baking powder

1/2 teaspoon baking soda

3/4 teaspoon salt

12 Tablespoons unsalted butter

1 1/2 cups granulated sugar

2  large eggs, room temperature

1/3 cup sour cream

1 1/4 cups milk

3 teaspoons vanilla extract

1/3 cup unsweetened cocoa power

Mix together flour, baking powder, baking soda, and salt. Set aside.

Beat butter and sugar until light and fluffy.

Beat in eggs, sour cream and vanilla.

Beat in dry ingredients, alternating with milk.

Divide batter in half and add cocoa powder to half.

Scoop batter into paper lined cupcake pans, alternating chocolate and vanilla batters.

Swirl together with a toothpick.

Bake the cupcakes for 20-24 minutes at 350.

Cool on wire racks.

Prepare a batch of vanilla buttercream and a batch of chocolate buttercream.

Fill a pastry bag (fitted with a 1M tip) with half vanilla and half chocolate buttercream to create the swirled frosting.