Vegan Chocolate Cupcakes

1 cup soy milk

1 teaspoon apple cider vinegar

3/4 cup sugar

1/3 cup sugar

1 teaspoon vanilla

1 cup flour

1/3 cup cocoa

3/4 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon salt

Whisk together soy milk and vinegar.  Set aside to let curdle for a few minutes.

Add sugar, oil and vanilla.  Beat until foamy.

Stir together dry ingredients.

Add to wet ingredients in 2 different batches.

Pour into paper lined muffin tins.  Fill 3/4 full.

Bake 18-20 minutes at 350.

Cool on wire racks.

Combine buttercream ingredients in a standing mixer with a whisk attachment.

Pipe onto cupcakes.