White Chocolate Raspberry Cupcakes

1 1/4 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

1/2 cup granulated sugar

1/4 cup brown sugar, packed

4 ounces white chocolate, melted

1/3 cup oil

1 cup milk

2 teaspoons vanilla extract

1/4 cup prepared raspberry sauce

1 recipe for white chocolate buttercream

Combine flour, baking powder, baking soda and salt in a large bowl.

Combine white and brown sugar in a separate bowl.

Add sugars to dry ingredients.

Stir oil into melted white chocolate. Whisk in oil, milk and vanilla.

Add wet ingredients to dry and stir just until combined. Scoop batter into paper lined muffin tins.

Spoon a Tablespoon of raspberry sauce into each cupcake cup. Swirl into batter with a knife.

Bake 24 minutes at 350 (for jumbo cupcakes). Cool cupcakes completely on wire racks.

Frost cupcakes with white chocolate buttercream and drizzle with raspberry puree.