



frosted coconut cupcakes

These Frosted Coconut Cupcakes are baked beauties that look like snowballs and taste like they just fell off a palm tree. All sweet, buttery and white, these delicious cupcakes are infused with coconut milk, topped with a creamy coconut frosting and rolled in shredded coconut.

MAKES: 12 CUPCAKES



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ingredients

Coconut Cupcakes

- 1 1/3 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp kosher salt
- 1/2 cup sour cream
- 1/2 cup coconut milk
- 1/2 cup butter, softened
- 1 cup sugar
- 2 large eggs
- 1/2 tsp vanilla extract

Coconut Frosting

- 1/2 cup coconut milk
- 1/2 cup butter, softened
- 3 cups icing sugar
- 1 tsp vanilla extract
- 3/4 cup sweetened shredded coconut, to garnish tops

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directions

1. Preheat oven to 350°F. Line 12 muffin cups with paper liners and spray with non-stick cooking spray.
2. For the cupcakes, in a medium bowl, combine flour, baking powder, baking soda and salt. In a small bowl, combine sour cream and coconut milk. Set aside.
3. Using an electric mixer, cream butter and sugar on medium speed until light and fluffy. Add eggs one at a time, beating well after each addition. Mix in vanilla. On low speed, alternate adding flour mixture and sour cream mixture, beginning and ending with the flour, mixing just until the flour disappears. Do not over mix. Fill prepared muffin cups 3/4 full with batter. Bake 18 minutes, until golden. Cool completely before frosting.
4. For the frosting, in a small saucepan, bring coconut milk to a boil over medium heat. Reduce heat to low and cook 5 minutes, stirring often. Remove from heat and cool before continuing with frosting.
5. Using an electric mixer, combine butter, icing sugar, vanilla and cooled coconut milk, beating until desired consistency. Place shredded coconut in a small bowl. Spread frosting on cooled cupcakes and gently roll the frosted top in the shredded coconut.

