

Coconut Cupcakes With Toasted Coconut Frosting

Yield: 1 dozen cupcakes

Cupcake Ingredients:

½ cup (1 stick) unsalted butter, at room temperature
1 and ½ cups sugar
3 large eggs, at room temperature
1 and ½ cups flour
¼ teaspoon baking powder
¼ teaspoon Kosher salt
1 teaspoon pure vanilla extract
½ cup light coconut milk
½ cup sweetened shredded coconut

Frosting Ingredients:

4 ounces of cream cheese softened
¼ cup unsalted butter, softened
2 cups confectioner's sugar
1 tablespoon heavy cream
pinch of Kosher salt
½ teaspoon pure vanilla extract
¼ cup sweetened shredded coconut
½ cup sweetened shredded coconut, toasted (for the tops)



- Step 1:** Pre-heat oven to 325°F. Prepare a muffin tin with paper cups.
- Step 2:** Begin creaming the softened butter and sugar together in the bowl of an electric mixer. Beat until light and fluffy. Scrape down the sides of the bowl with a spatula.
- Step 3:** Add the eggs, beating one at a time until fully incorporated. Be sure to scrape down the sides of the bowl after your eggs have beaten and add the vanilla.
- Step 4:** In a separate medium-size bowl, sift together the flour, baking powder and salt.
- Step 5:** Add half of the flour mixture to the butter/egg mixture and stir until combined. Add the coconut milk and again stir until combined (you may need to scrape down the sides of the bowl again). Add the rest of the flour and stir. Add the shredded coconut and stir until combined. Do not overmix.
- Step 6:** Using a medium-size scooper, carefully scoop the batter and distribute it evenly among the 12 cups. You may have a couple extra cupcakes depending on the size of your scooper and pan.
- Step 7:** Bake for 25 minutes, rotating the pan half-way through, or until a toothpick inserted in the center comes out clean.

For the frosting:

- Step 1:** Beat the cream cheese and butter in the bowl of a stand mixer until light and fluffy. Slowly add the confectioners' sugar followed by the heavy cream, salt and vanilla. Continue beating until the mixture is smooth and the consistency is what you want. If it's too loose add a little more sugar. If it's too thick, add a tad more cream. Fold in the shredded coconut and spread or pipe frosting onto cooled cupcakes.
- Step 2:** Sprinkle the tops with the toasted coconut and enjoy!