



Kate's Sweets

Cookies, Cakes, and More!

Coconut Cupcakes

Light and fluffy coconut cupcakes with a cream cheese frosting and then dipped in toasted, shredded coconut.

yield: 24 cupcakes

prep time: 40 minutes

total time: 1 hour 30 minutes

Ingredients:

Cupcakes:

- 12 oz. (3 sticks) butter, softened
- 2 cups sugar
- 6 large eggs, room temperature
- 1 Tbsp. vanilla extract
- 3 cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 1 cup buttermilk
- 7 ounces sweetened, shredded coconut, toasted - divided

Frosting:

- 10½ oz. (about 1⅓ cups) cream cheese, softened
- 1 cup (2 sticks) butter, softened
- 1 tsp. vanilla extract
- 1½ pounds confectioners' sugar

Directions:

Make the cupcakes: Preheat the oven to 325 degrees F. In the bowl of an electric mixer fixed with the paddle attachment, cream the butter and sugar on high speed until light and fluffy, about 5 minutes. With the mixer on low speed, add the eggs, one at a time, scraping down the bowl every so often. Add the vanilla extract and mix well. In a separate bowl, sift (I just whisked together) the flour, baking powder, baking soda, and salt. In 3 parts, alternately add the dry ingredients and the buttermilk to the batter, beginning and ending with the dry. Mix until just combined. Fold in half of the toasted coconut. Save the remaining for garnish.

Grease a muffin pan and line with paper liners. Fill each liner ¾ full with batter. Bake for 20-25 minutes, until the tops are brown and a toothpick inserted in the center comes out clean. Allow to

cool in the pan for 15 minutes and then transfer to a rack to cool completely before frosting.

Make the frosting: In the bowl of an electric mixer fitted with the paddle attachment, on low speed, cream together the cream cheese, butter, and vanilla extract. Add the confectioners' sugar and mix until smooth.

Frost the cooled cupcakes and sprinkle with the coconut or dip the frosted cupcakes in the coconut (what I would suggest).

recipe adapted from: Cambridge School of Culinary Arts