

Coconut Cupcakes

Makes 18 cupcakes

½ cup (30 grams) packed shredded, sweetened coconut flakes
1¾ cups (210 grams) all-purpose flour
2 tsp. (8 grams) baking powder
½ tsp. (2.5 ml) salt
1 ½ cups (345 grams) unsalted butter – softened
1 1/3 cups (270 grams) of sugar
2 large eggs – room temperature
2 egg whites – room temperature
1 tsp. (5 ml) vanilla extract
2/3 cup (165 grams) whole milk

Line two muffin trays with 18 cupcake liners. Heat your oven to 350 degrees F (176 C).

Place the coconut flakes into a blender or food processor and pulse until finely chopped.

Place the flour, baking powder, salt and chopped coconut flakes in a bowl. Whisk to mix well. Set aside.

Place the butter and sugar in a bowl and beat until creamy. Scrape the sides of your bowl with a spatula and add the eggs. Beat until it is well mixed. Add the egg whites and mix well. Add the vanilla and mix well.

Start alternating the flour mixture with the milk. Start with the flour and end with the flour. Mix after each addition but do not overbeat.

Divide your dough into the 18 liners about ¾ of the way – the cupcakes will rise so don't overfill them.

Place the pans in the oven and bake for about 20 minutes or until a cake pin comes out clean.

Remove the cupcakes from the oven and allow cooling completely before you frost them.

FOR THE FROSTING:

1-14 oz. (403 ml) can unsweetened coconut milk
½ cup (115 grams) unsalted butter – softened
a pinch of salt
1 tsp. (5 ml) vanilla
2 to 3 cups (320 to 480 grams) confectioners (icing, powdered) sugar
Sweetened coconut flakes

Line a large strainer with two layers of cheesecloth and place it over a bowl. Pour the coconut milk into the strainer and let it sit for about two hours until you have a thick cream. You will have about one heaping tablespoon.

Place the butter in a bowl and cream it. Add the pinch of salt, vanilla and coconut cream and cream it until it is mixed well.

Sift in two cups of sugar and mix for a couple of minutes. Taste it for sweetness and decide if you add a little more sugar. The more sugar you add the thicker it will be.

Frost the cupcakes and cover the tops with shredded coconut. Enjoy!

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