



Coconut-Chocolate Chip Cupcakes

READY IN



45 min.

SERVINGS



20

CALORIES



382 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 10 ounces bittersweet chocolate chips
- ☐ 3 drops coconut flavoring or
- ☐ 0.5 cup coconut powder sifted (, then measured)
- ☐ 3 ounce cream cheese room temperature
- ☐ 5 large eggs
- ☐ 16 ounces powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 1.5 cups sugar

- ☐ 1 cup unbleached all purpose flour
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 0.5 teaspoon vanilla extract
- ☐ 4 tablespoons milk whole ()
- ☐ 1 cup pastry flour whole wheat

Equipment

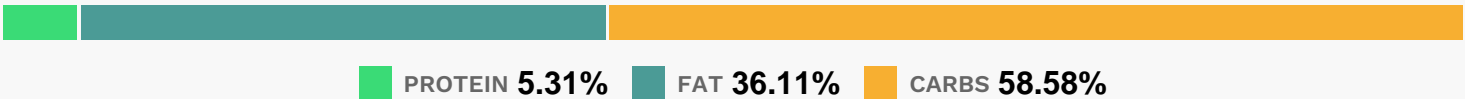
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ Preheat oven to 350°F. Line 20 standard (1/3-cup) muffin cups with paper liners. Sift first 5 ingredients into medium bowl. Using electric mixer, beat butter and cream cheese in large bowl until smooth. Gradually beat in sugar, then vanilla extract and coconut flavoring. Beat in dry ingredients (batter will be stiff).
- ☐ Add eggs 1 at a time, beating to blend after each addition. Beat in milk, then stir in chocolate chips. Spoon scant 1/3 cup batter into each paper liner.
- ☐ Bake cupcakes until tester inserted into centers comes out clean, about 22 minutes.
- ☐ Let cool 10 minutes, then turn cupcakes out of pan and cool on rack.
- ☐ Using electric mixer, beat butter, coconut milk powder, and salt in large bowl until smooth. Beat in vanilla extract and coconut flavoring. Beat in enough powdered sugar, 1 cup at a time, to form very thick frosting. Beat in milk, 1 tablespoon at a time, until frosting is thin enough to spread.
- ☐ Spread frosting on cupcakes.
- ☐ Sprinkle with flaked coconut, if desired. DO AHEAD: Can be made 1 day ahead. Store cupcakes airtight at room temperature.
- ☐ Coconut milk powder is simply evaporated unsweetened coconut milk. In these cupcakes, it adds subtle flavor and luscious texture. Look for it at specialty foods stores, Asian markets,

and online at kingarthurflour.com and amazon.com.

Nutrition Facts



Properties

Glycemic Index:11.35, Glycemic Load:10.64, Inflammation Score:-2, Nutrition Score:5.475217372179%

Nutrients (% of daily need)

Calories: 381.96kcal (19.1%), Fat: 15.61g (24.01%), Saturated Fat: 11.32g (70.78%), Carbohydrates: 56.97g (18.99%), Net Carbohydrates: 55.62g (20.23%), Sugar: 43g (47.78%), Cholesterol: 63.5mg (21.17%), Sodium: 111mg (4.83%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Protein: 5.17g (10.34%), Selenium: 11.11µg (15.87%), Manganese: 0.31mg (15.65%), Vitamin B2: 0.15mg (8.61%), Phosphorus: 84.12mg (8.41%), Calcium: 74.28mg (7.43%), Vitamin B1: 0.1mg (6.76%), Zinc: 0.9mg (6.03%), Folate: 23.48µg (5.87%), Vitamin A: 273.37IU (5.47%), Fiber: 1.35g (5.4%), Iron: 0.96mg (5.32%), Magnesium: 17.14mg (4.28%), Potassium: 148.09mg (4.23%), Vitamin B3: 0.83mg (4.17%), Vitamin B5: 0.4mg (4.03%), Vitamin E: 0.58mg (3.87%), Copper: 0.07mg (3.66%), Vitamin B6: 0.07mg (3.56%), Vitamin B12: 0.19µg (3.1%), Vitamin D: 0.37µg (2.45%), Vitamin K: 1.76µg (1.67%)