



Coconut Cupcakes with Coconut Cream Cheese Frosting

READY IN



45 min.

SERVINGS



24

CALORIES



469 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 0.7 cup buttermilk
- 2.5 cups cake flour
- 1 teaspoon coconut extract
- 4 cups confectioners' sugar
- 24 ounces cream cheese softened
- 5 large eggs

- 2 cups granulated sugar
- 1 teaspoon salt fine
- 1 cup coconut flakes sweetened lightly toasted for garnish
- 1.5 cups coconut flakes sweetened
- 4 ounces butter unsalted softened
- 10 ounces butter unsalted softened
- 1.5 teaspoons vanilla extract
- 2 teaspoons vanilla extract

Equipment

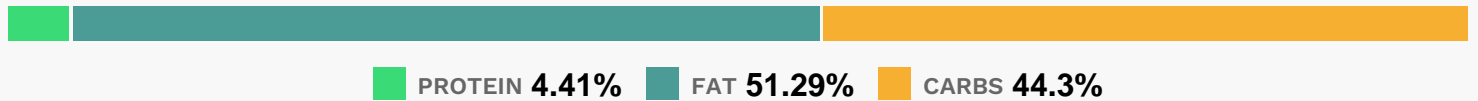
- bowl
- oven
- whisk
- blender
- toothpicks
- muffin liners
- muffin tray

Directions

- Watch how to make this recipe.
- Preheat the oven to 350 F. Line two 12-cup standard muffin tins with cupcake liners.
- In a medium bowl, whisk together the flour, baking powder, baking soda and salt, and set aside.
- Using a handheld mixer, cream the butter and granulated sugar together until light and fluffy, about 4 minutes.
- Add the eggs one at a time until just combined.
- Add the vanilla and coconut extracts.
- Add the buttermilk and the dry ingredients, being careful not to over mix.
- Mix in the coconut.

- Fill the cupcake liners two-thirds full with batter.
- Bake until golden brown and a toothpick inserted in the center comes out clean, about 25 minutes.
- Remove from the oven and let cool on wire racks before frosting. Keep the oven on.
- Using a handheld mixer, beat the cream cheese and butter together until light and smooth.
- Add the vanilla, and then slowly add the confectioners' sugar 1 cup at a time until thoroughly incorporated.
- Frost the cupcakes generously with about 4 tablespoons of frosting.
- Garnish with the toasted coconut flakes.

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:18.32, Inflammation Score:-5, Nutrition Score:5.0569564881532%

Nutrients (% of daily need)

Calories: 468.53kcal (23.43%), Fat: 27.13g (41.73%), Saturated Fat: 17.04g (106.52%), Carbohydrates: 52.71g (17.57%), Net Carbohydrates: 51.52g (18.74%), Sugar: 41.03g (45.59%), Cholesterol: 103.67mg (34.56%), Sodium: 276.12mg (12.01%), Alcohol: 0.27g (100%), Alcohol %: 0.28% (100%), Protein: 5.25g (10.5%), Selenium: 12.86µg (18.38%), Vitamin A: 861.51IU (17.23%), Manganese: 0.2mg (9.93%), Vitamin B2: 0.15mg (8.63%), Phosphorus: 85.78mg (8.58%), Calcium: 58.2mg (5.82%), Vitamin E: 0.79mg (5.29%), Fiber: 1.19g (4.76%), Vitamin B5: 0.43mg (4.35%), Vitamin D: 0.54µg (3.62%), Vitamin B12: 0.21µg (3.56%), Copper: 0.07mg (3.5%), Zinc: 0.49mg (3.3%), Folate: 12.84µg (3.21%), Potassium: 111.7mg (3.19%), Magnesium: 12.71mg (3.18%), Iron: 0.51mg (2.83%), Vitamin B6: 0.04mg (2.21%), Vitamin B1: 0.03mg (1.77%), Vitamin K: 1.84µg (1.76%), Vitamin B3: 0.24mg (1.21%)