



Coconut Cupcakes with Coconut Cream Cheese Frosting



Vegetarian



Popular

READY IN



40 min.

SERVINGS



20

CALORIES



311 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter unsalted room temperature
- ☐ 1.3 cup sugar
- ☐ 3 eggs room temperature
- ☐ 1 cup coconut milk canned (full fat is best)
- ☐ 1 teaspoon vanilla extract
- ☐ 2.3 cups flour
- ☐ 1 teaspoon salt

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup desiccated coconut sweetened
- ☐ 0.5 cup butter room temperature (1 stick)
- ☐ 1 package philly cream cheese room temperature
- ☐ 0.5 cup powdered sugar sifted
- ☐ 0.3 cup desiccated coconut sweetened

Equipment

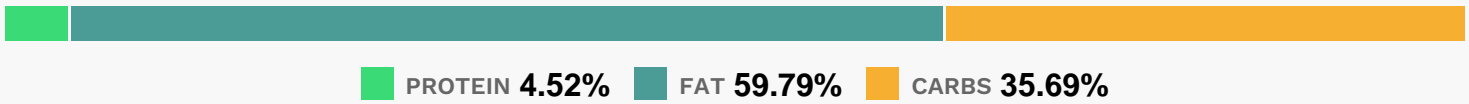
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ toothpicks
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Preheat the oven to 350°F.
- ☐ Beat butter and sugar: Beat the butter until light and fluffy, about 3 minutes.
- ☐ Add sugar and beat until light and fluffy again, another 3 minutes, scraping down the sides halfway through to ensure even mixing.
- ☐ Beat in eggs, one at a time:
- ☐ Add the eggs, one at a time, beating for 30 seconds each. Be sure to scrape down the sides after each egg to ensure even mixing.
- ☐ Combine dry ingredients:
- ☐ Whisk together the flour, salt, and baking powder in a bowl.
- ☐ Combine coconut milk and vanilla: Stir together 1 cup of a well shaken can of coconut milk and a teaspoon of vanilla in a separate bowl.

- ☐ Add 1/3 of the dry ingredients to the butter sugar mixture and mix, then add 1/2 of the coconut milk mixture.
- ☐ Continue alternating with the wet and dry mixtures, ending with the dry. Stop mixing once just as the ingredients become incorporated; do not over-mix!
- ☐ Fold in the sweetened desiccated coconut.
- ☐ Fill cupcake liners:
- ☐ Place cupcake liner papers into muffin tins. Scoop the batter into the cupcake papers about one half to three-quarters of the way full.
- ☐ Bake at 350°F for 18–22 minutes, rotating the pan after the first 15 minutes to ensure even baking.
- ☐ Check with a toothpick to see if the cupcakes are done. If the toothpick comes out of the cupcake clean, then they're ready.
- ☐ Allow the cupcakes to cool for a minute or two in the pan, then transfer to a wire rack to cool completely.
- ☐ Beat cream cheese and butter: Beat the cream cheese for a minute. Then add the butter and beat an additional 3 minutes. Scraped down the sides and bottom of the bowl.
- ☐ Add powdered sugar: Slowly add the powdered sugar, taste as you go adding more sugar until you have reached the desired sweetness.
- ☐ Add coconut, spread onto cupcakes: Fold in the coconut.
- ☐ Spread onto cooled cupcakes.
- ☐ Sprinkle on a bit of extra shredded coconut on top to serve.

Nutrition Facts



Properties

Glycemic Index:15.7, Glycemic Load:16.71, Inflammation Score:-4, Nutrition Score:5.0243478482184%

Nutrients (% of daily need)

Calories: 311.01kcal (15.55%), Fat: 21.1g (32.48%), Saturated Fat: 14.16g (88.48%), Carbohydrates: 28.35g (9.45%), Net Carbohydrates: 27.19g (9.89%), Sugar: 16.57g (18.41%), Cholesterol: 66.47mg (22.16%), Sodium: 223.22mg (9.71%), Alcohol: 0.07g (100%), Alcohol %: 0.11% (100%), Protein: 3.59g (7.19%), Manganese: 0.3mg (14.91%),

Selenium: 9.33µg (13.33%), Vitamin A: 541.94IU (10.84%), Folate: 32.49µg (8.12%), Vitamin B1: 0.12mg (8.09%), Vitamin B2: 0.14mg (8.05%), Phosphorus: 66.71mg (6.67%), Iron: 1.12mg (6.21%), Vitamin B3: 0.96mg (4.81%), Fiber: 1.16g (4.65%), Copper: 0.09mg (4.35%), Vitamin E: 0.54mg (3.57%), Calcium: 34.92mg (3.49%), Magnesium: 12.58mg (3.14%), Vitamin B5: 0.29mg (2.9%), Zinc: 0.4mg (2.66%), Potassium: 92.01mg (2.63%), Vitamin B6: 0.04mg (1.89%), Vitamin B12: 0.11µg (1.8%), Vitamin D: 0.26µg (1.73%), Vitamin K: 1.31µg (1.25%)