



Key Lime Coconut Cupcakes with White Chocolate Frosting

 Vegetarian

READY IN



130 min.

SERVINGS



12

CALORIES



557 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon baking soda
- 0.5 cup buttermilk
- 2 eggs at room temperature
- 1.5 cups flour all-purpose
- 1 cup granulated sugar
- 0.3 teaspoon kosher salt

- 1 tablespoon key lime juice freshly squeezed (bottled or)
- 1.5 tablespoons key lime juice freshly squeezed (bottled or)
- 1 teaspoon lime zest grated
- 12 servings lime zest finely grated for garnish
- 3.5 cups powdered sugar sifted
- 1 pinch salt
- 0.3 cup cup heavy whipping cream sour
- 3.5 ounces coconut flakes sweetened loosely packed
- 0.5 cup butter unsalted room temperature (1 stick)
- 0.8 cup butter unsalted at room temperature ()
- 0.5 teaspoon vanilla extract pure
- 1 teaspoon vanilla extract pure
- 5 ounces chocolate white chopped

Equipment

- bowl
- frying pan
- oven
- pot
- blender
- hand mixer
- toothpicks
- ice cream scoop
- muffin tray

Directions

- Watch how to make this recipe.
- Preheat oven to 325 degrees F.

- In the bowl of an electric mixer fitted 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, 1 at a time, scraping down the bowl after each addition.
- Add the vanilla extract, key lime zest and juice and mix well. In a separate bowl, sift together the flour, baking powder, baking soda, and salt. In 5 parts total, alternately add the dry ingredients and the buttermilk to the batter, beginning and ending with the dry.
- Mix until just combined. Fold the coconut into the cupcake batter.
- Line a muffin pan with paper liners and fill each liner almost to the top with batter. A spring loaded 1/4 cup ice cream scoop works great for this and ensures the cupcakes are all the same size.
- Bake for 25 minutes or until the tops begin to brown and a toothpick comes out clean.
- Remove cupcakes from oven and allow to cool in the pan for 10 minutes and then transfer cupcakes to a baking rack to cool completely.
- While the cupcakes are cooling you can make the frosting. In a small heat proof bowl set over a pot of simmering water, carefully and slowly melt the white chocolate.
- Remove from heat and let cool until just slightly warm. Meanwhile, in the bowl of an electric mixer fitted with the paddle attachment, beat the butter until light and fluffy. With the mixer on low, gradually add the powdered sugar until well combined.
- Add the salt, vanilla extract, key lime juice, and sour cream and mix until very smooth.
- Add the melted white chocolate and mix just until incorporated.
- Frost the cupcakes and garnish with a bit of grated key lime zest. Enjoy!
- A viewer, who may not be a professional cook, provided this recipe. The Food Network Kitchens chefs have not tested this recipe and therefore, we cannot make representation as to the results.

Nutrition Facts



■ PROTEIN 2.92% ■ FAT 43.53% ■ CARBS 53.55%

Properties

Glycemic Index:33.51, Glycemic Load:25.36, Inflammation Score:-4, Nutrition Score:5.8830434343089%

Flavonoids

Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg Hesperetin: 0.78mg, Hesperetin: 0.78mg, Hesperetin: 0.78mg, Hesperetin: 0.78mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 556.94kcal (27.85%), Fat: 27.46g (42.24%), Saturated Fat: 17.55g (109.68%), Carbohydrates: 76g (25.33%), Net Carbohydrates: 74.69g (27.16%), Sugar: 61.75g (68.61%), Cholesterol: 84.53mg (28.18%), Sodium: 152.65mg (6.64%), Alcohol: 0.17g (100%), Alcohol %: 0.16% (100%), Protein: 4.15g (8.3%), Selenium: 10.51µg (15.02%), Vitamin A: 682.55IU (13.65%), Vitamin B2: 0.19mg (11.15%), Manganese: 0.19mg (9.74%), Vitamin B1: 0.14mg (9.49%), Folate: 35.02µg (8.75%), Phosphorus: 82.6mg (8.26%), Calcium: 64.1mg (6.41%), Iron: 1.08mg (5.98%), Vitamin B3: 1.11mg (5.53%), Fiber: 1.31g (5.24%), Vitamin E: 0.78mg (5.22%), Vitamin D: 0.63µg (4.21%), Vitamin B12: 0.23µg (3.79%), Copper: 0.07mg (3.6%), Vitamin B5: 0.35mg (3.51%), Potassium: 122.3mg (3.49%), Magnesium: 12.33mg (3.08%), Zinc: 0.43mg (2.9%), Vitamin K: 2.93µg (2.79%), Vitamin B6: 0.04mg (1.83%), Vitamin C: 1.38mg (1.67%)