



Lemon-Filled Coconut Cupcakes

 Dairy Free

READY IN



130 min.

SERVINGS



24

CALORIES



268 kcal

DESSERT

Ingredients

- 1 teaspoon imitation coconut extract
- 1.5 cups coconut milk
- 3 eggs
- 4 serving lemon pudding and pie filling mix instant (recommended: Jell-O)
- 0.8 cup lemon curd prepared
- 1.5 cups coconut or shredded sweetened
- 0.3 cup vegetable oil
- 24 ounce whipped cream whipped frosting (recommended: Betty Crocker)

- 18.3 ounce duncan hines classic decadent cake mix yellow (recommended: Duncan Hines)
- 0.3 teaspoon food coloring yellow

Equipment

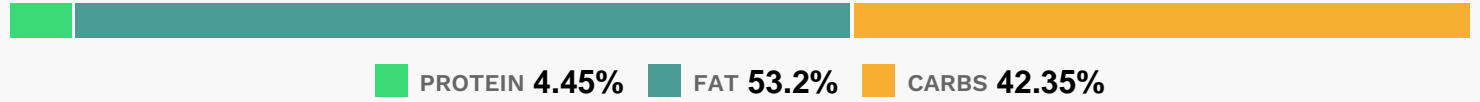
- bowl
- baking sheet
- oven
- knife
- mixing bowl
- wire rack
- hand mixer
- toothpicks
- muffin liners

Directions

- Preheat the oven to 350 degrees F. Line 24 (2 1/2-inch) muffin cups with paper liners; set aside.
- Spread 1 cup coconut on a baking sheet. Toast for 6 to 8 minutes or until golden brown. Cool completely on wire rack.
- In a large mixing bowl, combine cake mix, pudding mix, eggs, coconut milk, oil, and yellow food coloring; beat with an electric mixer on low for 30 seconds. Scrape down the side of bowl. Beat on medium for 2 minutes more. Spoon the batter into the prepared muffin cups, filling each about 3/4 of the way full.
- Bake for 15 to 20 minutes or until a toothpick inserted near centers comes out clean. Cool cupcakes in muffin cups on a wire rack for 5 minutes.
- Remove cupcakes from muffin cups and cool completely on wire rack.
- In a medium bowl, stir together 1/2 cup whipped cream frosting and the lemon curd until combined.
- With a sharp knife, make a 1/2-inch slit in the top center of each cooled cupcake.
- Place lemon filling in a disposable piping bag; snip a small end off one corner of the bag, and pipe filling into cupcakes.

- In a medium bowl, stir the coconut extract into the remaining whipped cream frosting and frost the cupcakes.
- Toss together the toasted coconut and the remaining 1/2 cup untoasted coconut.
- Sprinkle the coconut mixture over the frosted cupcakes.

Nutrition Facts



Properties

Glycemic Index:6.33, Glycemic Load:2.33, Inflammation Score:-2, Nutrition Score:4.6117391677006%

Nutrients (% of daily need)

Calories: 267.68kcal (13.38%), Fat: 16.11g (24.78%), Saturated Fat: 9.76g (61.02%), Carbohydrates: 28.86g (9.62%), Net Carbohydrates: 28.34g (10.3%), Sugar: 18.31g (20.35%), Cholesterol: 42.01mg (14%), Sodium: 205.64mg (8.94%), Alcohol: 0.07g (100%), Alcohol %: 0.1% (100%), Protein: 3.03g (6.06%), Manganese: 0.29mg (14.56%), Phosphorus: 122.55mg (12.25%), Calcium: 80.62mg (8.06%), Vitamin K: 6.77µg (6.44%), Iron: 1.13mg (6.3%), Vitamin B2: 0.09mg (5.57%), Selenium: 3.67µg (5.25%), Folate: 20.52µg (5.13%), Vitamin E: 0.71mg (4.71%), Vitamin B1: 0.07mg (4.49%), Vitamin A: 223.89IU (4.48%), Magnesium: 15.28mg (3.82%), Copper: 0.07mg (3.58%), Vitamin B3: 0.64mg (3.2%), Potassium: 109.74mg (3.14%), Vitamin B5: 0.31mg (3.12%), Vitamin B6: 0.06mg (2.84%), Zinc: 0.42mg (2.77%), Vitamin B12: 0.15µg (2.55%), Fiber: 0.53g (2.1%), Vitamin D: 0.22µg (1.49%)