



Toasted Coconut Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



298 kcal

DESSERT

Ingredients

- ☐ 1 box vanilla cake donut holes
- ☐ 1 cup buttermilk
- ☐ 0.5 cup butter melted
- ☐ 3 eggs
- ☐ 1.5 teaspoons coconut extract
- ☐ 1.5 cups coconut flakes flaked
- ☐ 0.5 cup butter softened
- ☐ 3 oz cream cheese softened
- ☐ 1 lb powdered sugar (4 cups)

- ☐ 0.3 cup cream of coconut canned (not coconut milk)
- ☐ 1 teaspoon vanilla

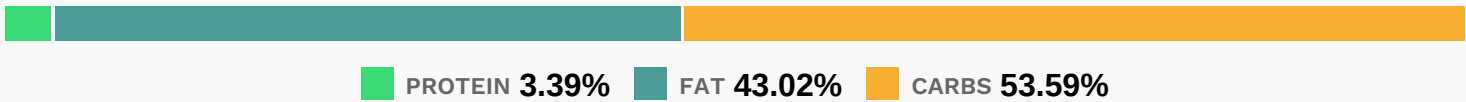
Equipment

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

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, beat cake mix, buttermilk, melted butter, eggs and coconut extract with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.
- ☐ Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
- ☐ Meanwhile, spread coconut in ungreased shallow pan.
- ☐ Bake 5 to 7 minutes, stirring occasionally, until golden brown. Cool. In large bowl, beat softened butter and cream cheese with electric mixer on medium speed until smooth. Gradually beat in powdered sugar until smooth. Beat in cream of coconut and vanilla until blended. Frost cupcakes.
- ☐ Sprinkle with coconut. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.58, Glycemic Load:0.21, Inflammation Score:-2, Nutrition Score:3.9847825755892%

Nutrients (% of daily need)

Calories: 297.72kcal (14.89%), Fat: 14.48g (22.28%), Saturated Fat: 9.86g (61.64%), Carbohydrates: 40.59g (13.53%), Net Carbohydrates: 39.38g (14.32%), Sugar: 30.7g (34.11%), Cholesterol: 45.47mg (15.16%), Sodium: 243.47mg (10.59%), Alcohol: 0.16g (100%), Alcohol %: 0.27% (100%), Protein: 2.57g (5.13%), Phosphorus: 109.02mg (10.9%), Manganese: 0.19mg (9.71%), Selenium: 5.41µg (7.72%), Calcium: 69.09mg (6.91%), Vitamin A: 330.16IU (6.6%), Vitamin B2: 0.11mg (6.46%), Fiber: 1.21g (4.82%), Folate: 19.25µg (4.81%), Iron: 0.71mg (3.96%), Vitamin B1: 0.06mg (3.88%), Vitamin E: 0.53mg (3.5%), Copper: 0.07mg (3.42%), Vitamin B3: 0.57mg (2.84%), Vitamin B5: 0.26mg (2.59%), Magnesium: 9.38mg (2.34%), Zinc: 0.34mg (2.29%), Potassium: 71.32mg (2.04%), Vitamin B12: 0.12µg (1.98%), Vitamin B6: 0.04mg (1.87%), Vitamin D: 0.24µg (1.6%), Vitamin K: 1.38µg (1.31%)