



## Vanilla Coconut Snowball Cupcakes

 Vegetarian

READY IN



45 min.

SERVINGS



13

CALORIES



411 kcal

DESSERT

### Ingredients

- 1.5 cups flour all-purpose
- 1.5 teaspoons double-acting baking powder
- 0.3 teaspoon salt
- 0.5 cup butter cut into small pieces at room temperature (1 stick)
- 0.8 cup sugar
- 1.5 teaspoons vanilla extract
- 2 large eggs
- 0.5 cup milk at room temperature

- 1 cup cream sour
- 0.7 cup coconut flakes plus more for topping
- 0.7 cup coconut flakes plus more for topping
- 2 tablespoons butter softened
- 0.5 cup cream sour
- 0.5 teaspoon vanilla
- 3 cups powdered sugar

## Equipment

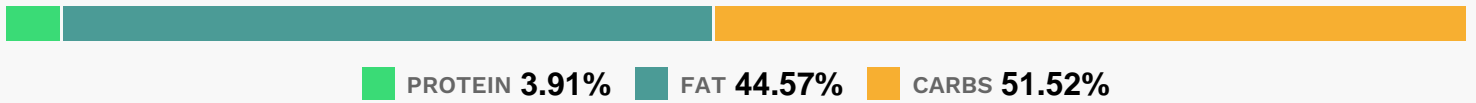
- bowl
- frying pan
- oven
- whisk
- wire rack
- hand mixer
- toothpicks
- muffin tray

## Directions

- Preheat oven to 350 degrees. Line a 12-cupcake pan with paper liners (or a mini-pan). Grease lightly if not using liners.
- Whisk flour, baking powder and salt together in a small bowl; set aside.
- In a large bowl with an electric mixer on medium-high speed beat butter until creamy, about 2 minutes. Gradually add sugar, beat until light and fluffy, about 3 minutes, scraping down the bowl once or twice. Beat in vanilla extract. Beat in eggs one at a time.
- Add the flour mixture in 4 additions, alternating with the milk. Beat briefly after each addition.
- Stir in sour cream and coconut.
- Fill cupcake wells about 3/4 of the way.
- Bake for 18 minutes or until a toothpick comes out clean (about 15 minutes for mini).

- Cool pan on wire rack for 5 minutes, then turn out and return to wire rack to cool completely.
- For the frosting beat the butter, sour cream and vanilla together until fluffy.
- Add 2 cups Confectioners' and beat on low, continue to add confectioners' a little bit at a time until the frosting sticks to the beater when lifted without dripping off. If it gets too thick add in a little more sour cream. Beat an additional 3-4 minutes on low to get a light and fluffy frosting.
- Fill a small, shallow bowl with coconut flakes. Frost cupcakes and stick the tops into the coconut to coat, using your hand to help it stick if needed.

## Nutrition Facts



### Properties

Glycemic Index:28.85, Glycemic Load:16.3, Inflammation Score:-4, Nutrition Score:6.0178260869565%

### Taste

Sweetness: 100%, Saltiness: 9.73%, Sourness: 4.98%, Bitterness: 1.26%, Savoriness: 7.17%, Fattiness: 40.63%, Spiciness: 0%

### Nutrients (% of daily need)

Calories: 411.42kcal (20.57%), Fat: 20.81g (32.02%), Saturated Fat: 13.7g (85.63%), Carbohydrates: 54.13g (18.04%), Net Carbohydrates: 52.32g (19.03%), Sugar: 40.75g (45.27%), Cholesterol: 68.8mg (22.93%), Sodium: 190.59mg (8.29%), Alcohol: 0.21g (1.18%), Protein: 4.11g (8.21%), Manganese: 0.35mg (17.31%), Selenium: 10.37µg (14.81%), Vitamin B2: 0.18mg (10.85%), Vitamin A: 494.08IU (9.88%), Phosphorus: 91.18mg (9.12%), Vitamin B1: 0.13mg (8.85%), Folate: 32.71µg (8.18%), Calcium: 77.3mg (7.73%), Fiber: 1.81g (7.25%), Iron: 1.19mg (6.6%), Copper: 0.1mg (5.19%), Vitamin B3: 0.95mg (4.76%), Magnesium: 16.14mg (4.03%), Vitamin B5: 0.39mg (3.87%), Potassium: 125.05mg (3.57%), Zinc: 0.52mg (3.44%), Vitamin E: 0.49mg (3.24%), Vitamin B12: 0.19µg (3.22%), Vitamin B6: 0.06mg (3.13%), Vitamin D: 0.26µg (1.71%), Vitamin K: 1.28µg (1.22%)