

Adult Recipe

Coconut Cupcakes

Ingredients

Cupcakes

1 1/2 cups King Arthur Unbleached Cake Flour Blend
1/4 cup coconut milk powder
1/4 cup toasted coconut
6 tablespoons unsalted butter
1 cup sugar
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1 teaspoon vanilla extract
1/8 to 1/4 teaspoon coconut flavor
3 large egg whites
3/4 cup milk, at room temperature

Frosting

1/2 cup (4 ounces) soft butter
1/4 cup coconut milk powder
pinch of salt
1/3 cup milk, at room temperature
1 1/4 cups confectioners' sugar or glazing sugar, sifted
1 teaspoon vanilla extract
1/16 teaspoon coconut flavor

Garnish

3/4 cup coconut flakes

Directions

- 1) Preheat the oven to 375°F. Grease a 12-cup muffin pan, or line with cupcake papers and grease the papers, for easiest removal.
- 2) To make the cupcakes: Whisk together the cake flour blend, coconut milk powder, and toasted coconut.
- 3) In a separate bowl, cream together the butter, sugar, cake enhancer, salt, baking powder, and flavors until the mixture is well blended.
- 4) Beat in the eggs whites one at time, beating until fluffy after each addition.
- 5) Add the dry ingredients alternately with the milk.
- 6) Scoop about 1/3 cup batter into each muffin cup.
- 7) Bake the cupcakes for 16 to 18 minutes, until they're very lightly browned and test done with a cake tester. Remove from the oven, after 5 minutes turn out of the pan, and cool on a rack.
- 8) To make the frosting: Beat the butter, coconut milk powder, cake enhancer, and a pinch of salt until fluffy.
- 9) Beat in the milk a little at a time, until fluffy.
- 9) Add the sugar in 3 parts, beating until fluffy after each addition.
- 10) Beat in the vanilla and coconut flavor.
- 11) Ice each cupcake with about 2 tablespoons of frosting. Roll in coconut flakes.

Yield: 12 cupcakes. Bring 6 cupcakes on a plate for the competition.