



Piña Colada Cupcakes

INGREDIENTS:

- 1 boxed pineapple cake mix (I used Duncan Hines), plus water, oil and eggs to make according to box directions.
- 5 cups of shredded, sweetened coconut
- 3 teaspoons of rum flavoring (divided)
- 2 teaspoons of coconut flavoring
- 2 sticks (1 cup) salted butter (softened to room temperature)
- 2 sticks (1 cup) of unsalted butter (softened to room temperature)
- 3 cups of powdered sugar
- Decorations (as desired)

DIRECTIONS:

- Preheat oven to 325F degrees
- Spread 5 cups of coconut out on a large baking sheet that has edges.
- Toast in 5 minute increments, stirring with a big spoon to evenly toast (It usually takes me about 20 minutes)
- Allow coconut to cool, then place in a large zip-top bag, and crush into smaller pieces.
- Make cake mix according to directions on box, and after it is made, add one cup of crushed, toasted coconut and mix completely into batter.
- Add 2 teaspoons of rum flavoring and stir completely into batter.
- Divide batter evenly into 24 cupcake liners placed into tins.
- Bake according to package directions and cool completely.
- To make frosting, place butters, coconut flavoring, remaining rum flavoring, and powdered sugar into a large mixing bowl and beat on high for 3 or 4 minutes until very light and fluffy. Add one cup of crushed, toasted coconut and stir until well blended.
- Use a spoon or a cookie scoop to place a rounded scoop of frosting on the top of each cupcake.
- Place the rest of the crushed coconut into a small bowl, and turn each cupcake upside down into it, pressing coconut into the top and sides of each scoop of frosting.
- Decorate as desired. I found these cute little edible “coconut cups” on a site called Party Pinching, and I couldn’t resist making them for my pina colada cupcakes! You just cut the tops off of a Whoppers malted milk ball, put a dab of melted white chocolate and add little flower sprinkles and a bit of string licorice. FUN!