



# Coconut Cupcakes with Passionfruit Icing

## INGREDIENTS:

### Cupcakes:

2 1/2 cups of flour  
1 cup of sugar  
4 teaspoons baking powder  
1/2 teaspoon salt  
1 cup of shredded coconut (finely chopped)- plus a little to sprinkle on cupcakes at the end  
1 stick (1/2 cup) unsalted butter at room temperature  
4 egg whites and 1 egg yolk at room temp  
1 teaspoon clear vanilla extract  
1 teaspoon coconut extract  
1/2 cup cream of coconut, plus about 1/4 cup to brush over tops of cupcakes.  
2 tablespoons water

### Icing:

2 sticks (1 cup) salted butter  
1 stick (1/2 c) unsalted butter  
3 cups powdered sugar  
1 cup of passionfruit syrup

## DIRECTIONS:

### Cupcakes:

Preheat oven to 325F

Add flour, sugar, baking powder, chopped coconut, and salt to a large mixing bowl and using an electric mixer combine these dry ingredients well.

Melt butter in microwave and add to dry ingredients. Mix until combined.

In a smaller bowl, whisk together the rest of ingredients.

Slowly add half of liquid mixture to dry, while mixing on medium. Mix until completely combined.

Slowly add the rest of the liquid and mix on high for about a minute until well combined.

Divide batter into 24 cupcake liners in cupcake tins.

Bake for 15-18 minutes until a toothpick inserted into middle comes out clean.

Allow cupcakes to cool in pan for about 5 minutes before transferring to a wire rack to cool completely.

Poke holes into tops of each cupcake and use a pastry brush to brush coconut cream on top of each cupcake. Be generous- this will make your cupcake nice and moist.

Allow coconut cream to soak in while you make icing.

### Icing:

Add all ingredients into a mixing bowl and combine with a mixer on low. Then whip on high until light and fluffy.

Frosting will be a pale yellow color. If you want it to be more vivid, add a little yellow food coloring.

Pipe icing on top of each cupcake using large star tip in a piping bag. Evenly divide icing among the 24 cupcakes.

Place a meringue (optional) on the top of each cupcake, and sprinkle a little chopped coconut on the frosting.

Enjoy!