



COURTESY OF FOOD NETWORK KITCHEN

White Chocolate-Coconut Cupcakes

INGREDIENTS

1/2 cup (125 mL) butter, softened (1 stick)
 1 cup (250 mL) sugar
 1 1/3 cups (315 mL) flour
 1 tsp (5 mL) baking powder
 1/2 tsp (2 mL) salt
 2 eggs
 1/2 tsp (2 mL) coconut extract
 1/2 cup (125 mL) coconut milk (see cook's tip)
 Frosting
 1 cup (250 mL) butter, softened (2 sticks)
 2 cups (500 mL) powdered sugar
 3 tbsp (45 mL) coconut milk
 8 oz. (225 g) white chocolate, melted
 1/2 cup (125 mL) unsweetened coconut flakes (see cook's tip)

Pre Time: 15 minutes
Total Time: 2 hours

Holiday
BAKING
CHAMPIONSHIP

All New **MONDAYS** 8/7C

This elegant spin on a classic white cupcake is sure to be a hit at your next gathering!

DIRECTIONS

- 1 Preheat the oven to 350°F (175°C). Add the butter and sugar to the bowl of the **Deluxe Stand Mixer**. Select CREAM for 2 minutes and 50 seconds, or until light and fluffy.
- 2 Set the mixer to BEAT for 2 minutes. Add the eggs, one at a time, while the mixer is running. (The first egg should be fully incorporated before adding the second.)
- 3 Add the coconut extract and mix until combined.
- 4 Combine the flour, baking powder, and salt in a separate bowl.
- 5 Add the flour mixture to the stand mixer in 3 batches, starting and ending with the flour mixture. Alternate the flour mixture with the coconut milk, mixing until smooth after each addition. Pause the mixer between additions.
- 6 Divide the batter into the lined wells of the **Cupcake Pan** and **Carrier Set** using a Large Scoop. Bake the cupcakes for 20 - 25 minutes, or until a toothpick comes out clean from the centers. Let the cupcakes cool completely before frosting.
- 7 Add the remaining butter, powdered sugar, and coconut milk in a clean stand mixer bowl. CREAM the ingredients together for 2 minutes and 50 seconds or until light and fluffy.
- 8 Add the melted white chocolate to the bowl and MIX for 2 minutes and 30 seconds. Let the frosting sit at room temperature for 30 minutes to 1 hour to firm up before transferring to the **Easy Accent® Decorator** or a piping bag.
- 9 Pipe the frosting on the cooled cupcakes and top with the coconut flakes before serving.

Cook's Note:

Make your cupcakes fit the occasion by pulsing the shredded coconut with a few drops of food coloring in the **Electric Twist & Chop**.

Since the frosting uses melted chocolate, it needs to rest for 30 minutes to an hour before you use it. This gives it time to firm up and be pipeable.

pampered|chef.

