

Coconut Cupcakes From MOMENVY.CO



Ingredients for Cupcakes

- 1 box yellow cake mix (oil, not butter)
- 3 Eggs
- 1/4 cup vegetable oil
- 1 - 15 oz can of cream of coconut
- 1 - 8 oz container of sour cream

Ingredients for Filling (modified version of Domino Sugar's recipe)

- 1 stick (1/2 cup) of unsalted butter at room temperature (important)
- 1/2 tsp vanilla
- 1 tsp coconut extract
- 2 tbsp cream of coconut
- 1 pinch of salt
- 1 lb of confectioners sugar (or about 3 1/2 to 4 cups of sugar)
- 3-4 tbsp milk or cream (start with 3 and add more if needed to get a smooth consistency)

Ingredients for Frosting (modified version of Domino Sugar's recipe)

- 1 stick (1/2 cup) of unsalted butter at room temperature (important)
- 1/2 cup of Crisco
- 1 tsp vanilla
- 2 tsp coconut extract
- 4 tbsp cream of coconut
- 1 pinch of salt
- 2 lbs of confectioners sugar (or about 7-8 cups of sugar)
- 6-8 tbsp milk or cream (start with 6 and add more if needed to get a good consistency)
- 1/2 bag of Sweetened shredded coconut for topping

Materials

- Mixer (I love my Kitchenaid but a handheld works just as well)
- Cupcake tins
- Cupcake liners
- Cupcake scoop (if you haven't bought one of these yet for cupcakes, you're missing out. This is the exact one I have in an 8.75 in for cupcakes and the smaller one for cookies)
- Cupcake corer (or an apple corer works well, too. That's what I use right now).

For cupcakes decorated like mine, you'll also need:

- 2 Large Piping Bags (large ones make SUCH a difference for piping cupcakes)
- 1M Piping Tip (my favorite set - such a good price)
- Large coupler

Directions

1. Preheat the oven to 350 degrees.
2. Mix cake mix, oil, cream of coconut.
3. Mix in sour cream.
4. Mix in the eggs, one at a time.
5. Line cupcake tins (will make approximately 26-28 cupcakes).
6. Using a cupcake scoop, scoop about 3/4 full scoop of batter into each well.
7. Bake for 18-21 minutes.
8. Do not overbake. The cupcakes should still be light on top. Use a toothpick inserted into the middle. If it comes out clean or with just a little bit of cake crumbs on it, then they're done.

Make the cupcake filling.

1. Beat butter until smooth.
2. Add vanilla, coconut extract, pinch of salt, and cream of coconut. Beat.
3. Add in 3 tablespoons of milk.
4. Add confectioners sugar in slowly.
5. Once the confectioners sugar is incorporated, increase the speed of the mixer.
6. Add additional tablespoon of milk if too thick.
7. Core cupcakes after they've cooled. Keep the cored piece off to the side.
8. Use a piping bag to fill each cupcake (pretty much any smaller tip will work for this).
9. Place the cupcake cored piece back on top.

Make the frosting.

1. No need to clean the bowl or remove remaining filling. Simply place the bowl back on the mixer, and add the ingredients for the frosting (they're basically the same).
2. Beat butter until smooth.
3. Add Crisco. Beat.
4. Add vanilla, coconut extract, pinch of salt, and cream of coconut. Beat.
5. Add in 6 tablespoons of milk.
6. Add confectioners sugar in slowly.
7. Once the confectioners sugar is incorporated, increase the speed of the mixer.
8. Add additional tablespoon or 2 of milk if too thick.
9. Beat the frosting for 5-10 minutes. This will add additional air making it lighter and "fluffier."
10. Use a large pastry bag, large coupler, 1M tip.
11. Pipe one layer of frosting starting from the outside and working your way in. Stop in the center.
12. Pipe a second layer of frosting but don't start it all the way at the edge. Start the frosting in slightly away from edge to create a layered look by revealing the layer underneath.
13. Sprinkle on some shredded coconut (if desired).