

# Coconut Cupcakes

The chapter titled "Coconut Cupcakes" provides a detailed recipe for making 18 to 20 large cupcakes, highlighted by vibrant flavors and textures thanks to the inclusion of shredded coconut and a creamy icing.

To start, the ingredients for the cupcakes are listed:  $\frac{3}{4}$  pound unsalted butter at room temperature, 2 cups sugar, 5 extra-large eggs (also at room temperature),  $1\frac{1}{2}$  teaspoons of pure vanilla extract,  $1\frac{1}{2}$  teaspoons of pure almond extract, 3 cups all-purpose flour, and leavening agents like baking powder and baking soda. Additionally,  $\frac{1}{2}$  teaspoon of kosher salt, 1 cup of buttermilk, and 14 ounces of sweetened, shredded coconut are essential for the batter. The recipe concludes with a suggestion to top the cupcakes with Cream Cheese Icing, which is introduced in the following section.

Baking instructions begin with preheating the oven to 325 degrees. The butter and sugar are creamed in an electric mixer until light and fluffy, roughly five minutes. The mixer is run on low as the eggs are added one at a time, ensuring that the bowl is scraped down after each addition. Once the vanilla and almond extracts are included, the dry ingredients (flour, baking powder, baking soda, salt) are sifted separately and then added in three parts to the butter mixture, alternating with buttermilk. Care is taken to mix only until just combined, followed by folding in 7 ounces of shredded coconut.

The preparation continues by lining a muffin pan with paper liners, filling each cup to the top with the batter, and baking for 25 to 35 minutes. The cupcakes are done when lightly browned on top and a toothpick inserted comes out clean. After cooling in the pan for 15 minutes, they are transferred to a wire rack to cool completely before frosting with the icing and sprinkling the tops with coconut.

For the Cream Cheese Icing, which complements the cupcakes perfectly, the ingredients include 1 pound of cream cheese,  $\frac{3}{4}$  pound of butter, vanilla and almond extracts, and  $1\frac{1}{2}$  pounds of sifted confectioners' sugar. The icing is prepared by blending the cream cheese, butter, and extracts before incorporating the sugar until a smooth consistency is achieved. This rich icing adds a luscious finish to the coconut cupcakes.