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## Coconut Lime Cupcakes



Coconut cupcakes with lime Photos Susie Iventosch

(Makes 14 regular sized cupcakes)

### INGREDIENTS

1/2 cup butter, softened  
 3/4 cup granulated sugar  
 3 tablespoons cream of coconut (such as Coco Lopez)  
 3 tablespoons milk  
 3 eggs  
 1 1/2 cups flour  
 1/3 cup angel flake coconut  
 2 1/4 teaspoons baking powder  
 2 teaspoons lime juice  
 1 teaspoon grated lime zest (optional)  
 1/4 teaspoon salt  
 1 recipe coconut-lime cream cheese frosting (below)  
 2 cups angel flake coconut for topping

### DIRECTIONS

In a large bowl, beat butter and sugar until light and fluffy. Beat in cream of coconut and milk. Add eggs, one at a time, and beat well after each.

Sift together flour, salt and baking powder and add to butter mixture. Mix well. Stir in coconut and lime juice and

zest.

Pour into muffin tins lined with foils or papers, and bake at 350° for 18 minutes, or until golden brown and toothpick inserted into centers comes out clean.

Cool on rack. When completely cooled, frost and top with shredded coconut. (It's easiest to place the coconut in a bowl, and holding the bottom of the cupcake by the paper or foil cup, gently roll the top of the cupcake in the coconut, being sure to completely cover frosting.)

### Coconut-Lime Cream Cheese Frosting

1/4 cup butter, softened  
 4 oz. cream cheese, softened to room temperature  
 1-2 teaspoons fresh lime juice  
 3 tablespoons cream of coconut (add a little more if necessary for spreading consistency)  
 3 cups powdered sugar

With electric beater, cream together butter and cream cheese. Mix in lime juice and 3 tablespoons of the cream of coconut. Beat well. Slowly add powdered sugar, beating until integrated with each addition. Add extra cream of coconut if needed for spreading consistency.



July 4th cupcakes

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[back](#)

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