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Put the Lime in the Coconut...

By Susie Iventosch

You put the lime in the coconut and ... eat it all up! This recipe inspired me to go back and find Harry Nilsson's famous song from the 70s and actually read all of the lyrics. I just remembered the main line "you put the lime in the coconut and drink it all up", but could never remember beyond that. As it turns out, the lime in the coconut caused a bit of a belly ache to the kids in the song, but we have tried this recipe a few times now, and no one had to call the doctor!

This cupcake is a great summertime recipe, and works especially well for July 4th celebrations, since the white cupcake and coconut make a great base for patriotic decorations. As you're preparing your July 4th menus, think about serving these cupcakes adorned with red, white and blue foil picks or American flag picks. You can also make mini cupcakes with this recipe, which will yield close to 3 dozen miniature cupcakes.

For a trip down memory lane visit this link to watch the video: <http://www.youtube.com/watch?v=Tbgv8PkO9eo>

Coconut Lime Cupcakes

(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



Coconut cupcakes with lime Photos Susie Iventosch

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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