



Banana Coconut Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

Wet ingredients

- 125g butter softened
- 1 1/2 cup caster sugar
- 2 eggs
- 2 tsp vanilla essence
- 2 mashed ripe bananas
- 1/2 to 3/4 cup milk

Dry ingredients

- 1/2 cup dessicated coconut (we're gonna toast this)
- 1 1/2 cups plain flour
- 1 heaped tsp baking powder

Coconut topping

- plain icing sugar
- dessicated coconut
- 3 drops food colouring

Icing glaze

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- 1 cup icing sugar
 - 2 tbsp warm milk
 - 1/2 drop red food colouring

Instructions

This was a special order from a friend who wanted "Ooh, ooh, light pink, VERY VERY light pink, please!" frosting on her special birthday cupcakes.

I started out toasting the coconut to sprinkle over them, but changed my mind and chunked them in the mix. Bloody glad I did. It worked that warm toasty flavour right through and added depth.

Cupcake batter

- Preheat oven to 180 deg celsius. Butter mini cupcake pans or line with paper cups.
- Toss 1/2 cup desiccated coconut in a frying pan on medium-high heat, constantly stirring (it burns easily!). Remove from heat when golden and set aside to cool.
- Beat butter in a bowl on high till pale and creamy.
- Add sugar and beat till it's fluffy.
- Add eggs and vanilla essence. Beat to combine.
- Add mashed ripe bananas and milk. Beat briefly to combine.
- Sift flour, toasted coconut and baking powder in with the wet mixture in batches and fold it all in with a scraper till just combined, scraping the sides down as you go.
- Heap the cupcake batter into the cupcake pans, about 1 tbsp each (depends on whether you like your cupcakes just-so or joyfully overflowing).

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- Chuck in the oven for 15-20 min.
 - When cooked through (skewer through the middle should come out clean), remove from oven. Take cupcakes out of pan and let cool on a rack.

Icing glaze

- In the meantime, mix warm milk with food colouring, then add to the 1 cup icing sugar. Stir gently to mix. Consistency should be thick. Set aside.

Coconut topping

- Combine icing sugar and coconut in a small bowl. Add food colouring and rub it all between your fingers till the colour spreads around as evenly as possible. Hope you like getting caught red-handed, hrr hrr.

Decorating the darlings

- I got lazy. I dipped the tops of the cooled cupcakes in the icing glaze and set them back on the rack.
- While they're still drying, sprinkle coconut topping over them by hand or sift them over all your glazed cupcakes.

Makes 36 baby cupcakes.