



Coconut cupcakes with white chocolate icing

NIBBLEDISH CONTRIBUTOR

Ingredients

CUPCAKES

1. 125g butter, at room temperature, chopped
2. 1¼ cups caster sugar
3. 1 tsp vanilla extract
4. 3 eggs
5. 1 cup plain flour
6. ½ cup self-raising flour
7. ¼ teaspoon bicarbonate of soda
8. ½ cup milk
9. 1 cup desiccated coconut

ICING

1. 1 package cream cheese, at room temperature
2. 170 grams good quality white chocolate (I used Cadbury Dream because it was the only one on the shelf! Damn Christmas!)
3. 1/4 cup butter, at room temperature
4. 2 1/2 cups icing sugar
5. 2 1/2 teaspoons vanilla extract
6. Dessicated coconut for decoration

Instructions

CUPCAKES

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1. Preheat oven to moderate, 180C. Line 2 x 12-hole muffin pans with paper cases.
 2. In a large bowl, using an electric beater, cream butter and sugar together until light and fluffy. Beat in vanilla.
 3. Add eggs one at a time, beating well after each addition. Sift flours and soda together. Fold into creamed mixture alternately with milk, beginning and ending with flour. Fold in desiccated coconut.
 4. Spoon mixture into paper cases until 2/3 full. Bake for 20-25 minutes until cooked when tested. Cool in pan for 5 minutes. Transfer to a wire rack to cool completely.

ICING

1. Stir white chocolate in the top of a double boiler set over simmering water until just melted. Cool to lukewarm.
2. Using an electric mixer, beat cream cheese and butter until light and fluffy. beat in cooled, melted white chocolate and vanilla, gradually beat in sugar and continue beating until smooth. Frosting should be light and spreadable. It is helpful to chill a bit before piping.