



Noreen's Kitchen

Coconut Cupcakes

Ingredients

3 cups all purpose flour	4 eggs
2 cups sugar	1 cup vegetable oil
1 teaspoon salt	1 cup sour cream
2 teaspoons baking powder	1 cup coconut milk
2 teaspoons baking soda	1 tablespoon vanilla extract
2 tablespoons corn or tapioca starch	1 tablespoon coconut extract
2 cups sweetened flaked coconut	

Step by Step Instructions

Preheat oven to 350 degrees.

Mix wet ingredients together in a large bowl, combining until smooth.

In the bowl of your mixer, fitted with beaters or the paddle attachment, combine the dry ingredients, but not the coconut, and whirl to blend.

With the mixer running, add the wet ingredients to the dry and blend well to make a smooth batter.

Add coconut and blend to combine.

Scoop batter into cupcake tins, filling 2/3 full. This recipe makes between 36 and 40 standard size cupcakes.

Bake for 12 minutes or until a toothpick inserted in the center comes out clean.

Remove from oven and allow the cupcakes to sit in the pan for 5 minutes. Then remove to a cooling rack and allow to cool completely before frosting.

Frost with the frosting of your choice. I love coconut buttercream or cocoa fudge frosting on these!

Keep cupcakes in an airtight container or covered dome and eat within 5 days to maintain freshness.

ENJOY!

