Coconut Cupcakes!

INGREDIENTS: (makes 12 cupcakes)

Cupcakes
- 1 ¼ cups of cake flour
- 1/2 cup of sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 6 tablespoons unsalted butter at room temperature
- 3 egg whites and ½ egg yolk at room temp
- 1 teaspoon clear vanilla extract
- 1 teaspoon coconut extract
- 1/3 cup cream of coconut (plus a little to brush on top)
- 2 teaspoon water

Coconut Buttercream Icing:
- 2 sticks (1 cup) of butter at room temperature.
- 2 cups powdered sugar
- 3 teaspoons coconut extract
- 1/2 cup shredded coconut
- White food coloring gel.

DIRECTIONS:

Cupcakes:
- Preheat oven to 325F
- Add flour, sugar, baking powder and salt to a large mixing bowl and using an electric mixer combine these dry ingredients well.
- Cut (room temp!) butter into 1 tbs pieces.
- Add these pieces one at a time to dry ingredients while blending on low speed.
- Mix until butter pieces are separated into small bits (no bigger than pea-sized)
- In a smaller bowl, whisk together the rest of ingredients.
- Slowly add half of liquid mixture to dry, while mixing on medium. Mix until completely combined.
- Slowly add the rest of the liquid and mix on high for about a minute until well combined.
- Divide batter into 12 cupcake liners in a cupcake tin.
- Bake for 15-18 minutes until a toothpick inserted into middle comes out clean.
- Allow cupcakes to cool in pan for about 5 minutes before transferring to a wire rack to cool completely.
- Poke holes into tops of each cupcake and use a pastry brush to brush coconut cream on top of each cupcake.
- Allow coconut cream to soak in while you make frosting.

Icing:
- Add all ingredients except shredded coconut into a mixing bowl and combine with a mixer on low. Then whip on high until light and fluffy.
- Frosting will be an off-white color because of the butter. To make it more "coconut" colored you can add white food coloring gel to your desired shade of white.
- Add shredded coconut and blend well.
- Scoop icing on top of each cupcake using a cookie scoop. Evenly divide icing among the 12 cupcakes.
- Press coconut on top and sides of entire scoop of frosting.
- Enjoy!