



Coconut Passion Fruit Cupcakes

INGREDIENTS:

Filling:

1 12oz bag of frozen passionfruit (available at Walmart). This is equal to about 1 1/2 cups of passionfruit purée, if you are unable to find the frozen.

1 cup granulated sugar (more or less to taste- you can decide how sweet you want these!)

1 cup water

1/2 cup cornstarch

Cupcake:

1 boxed white cake mix

1/2 cup unsalted butter (1 stick) - melted

1 can (15-16oz) of coconut milk (not cream!)

4 eggs (whites only!)

1 cup shredded sweetened coconut

Frosting:

1 stick (1/2 cup) unsalted butter, softened to room temperature

2 sticks (1 cup) salted butter, softened to room temperature

2 1/2 cups of powdered sugar

DIRECTIONS:

Filling: make this first, so that it has time to chill before you need it.

-Mix water and cornstarch in a small bowl and set aside.

-Place entire package of frozen passion fruit cubes and sugar into a small saucepan.

-Heat and stir until all cubes are melted and edges are bubbling.

-Stir cornstarch slurry together again (it will settle) and gradually pour into fruit and sugar, stirring constantly. You may not need it all- so add it slowly, pause and stir. You want the sauce to be thick enough to not run out of the cupcake center (like the filling in a fruit pie). When it reaches this consistency, stop adding cornstarch, take off stove, pour into a bowl and pop into the refrigerator to cool.

Cupcakes:

-Preheat oven to 350 F degrees.

-Place cake mix, eggs and melted butter in large mixing bowl and beat on low for about 1 minute until well-incorporated.

-Add can of coconut milk and beat on low until incorporated, and then on high for about a minute more.

-Gently stir shredded coconut in using a spoon.

-Scoop batter into cupcake liners placed in a cupcake tin.

-Bake at 350F degrees for 14-18 minutes. Check, and when an inserted toothpick comes out clean, they are done.

-Cool completely.

Frosting:

-Place powdered sugar and softened butter into a large mixing bowl and beat on medium until well incorporated and starting to get fluffy (a couple minutes).

-Add about half of the cooled passion fruit filling to the mixture and beat on high until light and fluffy.

-Place in a zip-top bag fitted with a piping tip.

Assembly:

-Hollow out a little core in each cupcake using a knife or a cupcake corer, and saving the top portion to use as a "lid".

-Place remaining filling into a small zip-top bag and clip a corner off.

-Pipe filling into each cupcake, and top with "lid".

-Pipe icing on top of each cupcake, sprinkle with coconut, and top with a little drop of the filling, if you have enough left.

-Enjoy!!!