Coconut cupcakes

Preparation time 10 minutes
Baking time 25-30 minutes
Oven temperature 180°c
Yields 12 cupcakes

Ingredients

Butter 115 g
Sugar 100 g (1/2 cup)
Flour 136 g (1 cup)
Baking powder 2 teaspoons
Milk 120 ml (1/2 cup)
Shredded coconut 25 g (1/4 cup)
2 eggs
A pinch of salt

*All the ingredients should be at room temperature

To make the cupcake batter

Before you start making the batter, preheat the oven to 180 degrees Celsius.
First, sift the flour, baking powder and salt and set it aside.
Beat the butter and sugar with a mixer until it is completely creamy for about 5 minutes.
Add the eggs one by one and beat for 3 minutes after each addition. Add the milk.
Add flour mixture and mix until well incorporated.
Line the cupcake mold with lining papers and using an ice cream scoop fill in the cupcake papers 2/3 of the capacity (they will rise in the oven). Place the mold in the preheated oven and bake for 25-30 minutes depending on your oven.

Ingredients for the coconut topping

Sugar 125 g (1 &1/4 cups)
Shredded Coconut 75 g (3/4 cup
Vegetable oil 75 ml (5 tablespoons)
Egg whites of 3 large eggs
Vanilla 1/4 tsp

To make

Pour all ingredients into a food processor and mix for 1-2 minutes.
Pour the mixture into a saucepan or frying pan and put it on top of a bowl containing hot water over the stovetop (Bain-marie). Stir constantly over a gentle heat for 5 to 7 minutes. Be careful that the mixture does not boil but heats up. Remove from the heat. Once the mixture is cooled a bit, spoon the mixture into a piping bag using a plain nozzle. Pipe on top of each cupcake as much or as little as you want.