



Although coconut is a tropical fruit, it is often used in Greek desserts (usually in a cake with syrup). This recipe forgoes Greek tradition and mixes coconut with almond and lime, making it a tropical delight!

Coconut Cupcakes

Ingredients

3 cups flour
1 cup almond flour
2 tsp baking powder
1 tsp baking soda
1 tsp salt
2 cups sugar
2 tsp vanilla extract
1/2 tsp almond extract

1 cup butter, melted and cooled
2 cups whipping cream
4 eggs
2 cups unsweetened coconut, toasted
1/4 cup lime juice

Ingredients - Frosting

1 cup butter
4 cups icing sugar
1 tsp almond extract
1/4 cup whipping cream
Lime shavings

Instructions

Preheat the oven to 350°F. Prepare pan with paper liners. Sift the flour, baking powder, and soda. Mix in the almond flour and toasted coconut and set aside.

Separate the egg whites and yolks. Beat the egg whites until frothy and on medium speed, slowly add in the sugar until fully incorporated. Add the egg yolks and beat until yellow. Add the vanilla and almond extract, whipping cream, lime juice and melted butter, mixing until fully incorporated.

Pour the egg mixture over the flour and fold in. Using an ice cream scoop, drop onto the paper liners. Bake for 20 minutes and cool for 3 minutes in the pan. Place on a wire rack to fully cool.

In the meantime, prepare the frosting by beating the butter until it gets fluffy. Add the icing sugar one cup at a time and continue to beat. Add the whipping cream and almond extract and beat until smooth. Fill a piping bag with the desired tip and decorate the cupcake top. Add lime shavings to finish.

Makes 36 cupcakes.