

# Coconut Cupcakes

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## **Ingredients:**

5 eggs	Separated
2 cups	Sugar, granulated
½ cup	Canola oil
1 teaspoon	Coconut Extract
½ teaspoon	Vanilla Extract
¼ teaspoon	Almond Extract
2-1/4 cups	Cake Flour
1 teaspoon	Baking Powder
½ teaspoon	Baking Soda
¼ teaspoon	Salt
1 cup	Buttermilk
¼ teaspoon	Cream of Tartar

## **Frosting**

5 ounces	Cream Cheese
1/3 cup	Butter
2-1/4 cups	Confectioners' Sugar
½ teaspoon	Coconut Extract
1 cup	Flaked coconut

## **Filling**

½ cup	Pina Colada Jam, well stirred
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## Directions:

Place egg whites in large bowl; let stand at room temperature for 30 minutes.

Preheat oven to 325 degrees F. In another large bowl beat sugar, butter, and oil until well blended. Add egg yolks, one at a time, beating well after each addition. Beat in extracts.

Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beating well after each addition.

Add cream of tartar to egg whites; with clean beaters, beat on medium until stiff peaks form. Fold a fourth of the egg whites into batter then fold in remaining whites. Transfer batter to cupcake tin lined with cupcake papers. Bake for 25 minutes or until a toothpick inserted in center comes out clean. Cool completely.

For frosting, in a small bowl, beat cream cheese and butter until fluffy. Add confectioners' sugar and extract; beat until smooth.

Place Pina Colada Jam in pastry bag with icing tip and inject a small amount of jam in the top of each cupcake. Cover with frosting. Sprinkle with coconut.