

Cardamom-Vanilla Cupcakes with Fresh Coconut and Cream Cheese Frosting

Here's a new spin on vanilla cupcakes with the addition of ground cardamom. A surprising flavor used often in Indian food. Try cardamom ice cream too.

We top off the cupcakes with easy to make Cream Cheese Frosting and the very surprising indulgence of fresh grated coconut. Buy coconut hearts with the brown shell removed and grate the coconut in a food processor. You can also purchase fresh grated coconut in the freezer section of some supermarkets.

2 ³/₄ cups + all-purpose flour
2 ¹/₂ teaspoons baking powder
³/₄ teaspoon salt
1 cup unsalted butter
2 cups sugar
4 large eggs
1 cup milk
1 teaspoon ground cardamom
1 teaspoon vanilla

Frosting

3 cups Fresh grated coconut
¹/₂ cup butter, softened
8 ounces cream cheese, room temperature
3 ¹/₂ cups powdered sugar
¹/₂ teaspoon vanilla
1 pinch salt

- 1 Preheat oven to 350°. Place 24 paper liners in muffin tins.
- 2 In a bowl, combine flour, baking powder and salt. Set aside.
- 3 With an electric mixer, beat butter and sugar until light and fluffy. Add eggs, one at a time, beating well until combined. Mix in milk, cardamom and vanilla.
- 4 Mix in flour mixture just until blended and no more.
- 5 Scoop batter into lined muffin tins. Bake in 350° preheated oven until a toothpick inserted in the center comes out clean, about 20 minutes. Let cool in tin on a wire rack for 10 minutes before transferring to rack to cool completely.
- 6 While cupcakes are baking, grate fresh coconut in a food processor with grating disk. Place on a plate and set aside.
- 7 In a clean bowl, with an electric mixer, beat butter and cream cheese until fluffy. Gradually add in powdered sugar. Add in vanilla and salt. Mix until fluffy. Set aside.
- 8 When cupcakes are cool, use a knife or offset spatula to frost each cake with the cream cheese frosting. Dip each cupcake into the coconut as it presses into the frosting.

Servings: 24

Nutrition Facts

Nutrition (per serving): 313 calories, 162 calories from fat, 18.6g total fat, 77mg cholesterol, 207.6mg sodium, 91.6mg potassium, 33.8g carbohydrates, 1.3g fiber, 21.1g sugar, 4g protein.

Source

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