



PREP: 15 min
COOK: 30 min
SERVES: 12

Coconut Cuppies

If there was ever a cupcake with 'pick up appeal' this is it - these bite sized coconut cuppies are perfect for eating in multiples.

Ingredients

Cupcakes

100g butter, softened
1/3 cup (75g) caster sugar
1 tsp [Queen Natural Coconut Essence](#)
1 large egg
3/4 cup (110g) self-raising flour
1/3 cup (25g) desiccated coconut
1/4 cup (60ml) milk

Icing

60g unsalted butter, softened
1 cup (150g) icing sugar mixture
1 tbsp (20ml) milk

Method

STEP 1

Preheat oven to 180°C (fan forced). Grease two 12-hole mini muffin pans. Beat butter, caster sugar and coconut essence, until pale and creamy. Add egg and beat to combine.

STEP 2

Add coconut to bowl, and mix to combine. Add the flour into butter mixture alternately with the milk. Mix until just combined.

STEP 3

Divide mixture between muffin holes. Bake for 12 to 15 minutes or until golden brown and a skewer inserted into one cake comes out clean. Stand cakes in pan for 5 minutes before turning out onto a wire rack to cool.

STEP 4

For the icing, beat all ingredients until light and fluffy. Spread over cupcakes and finish with a little coconut on top.

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Ingredients

1/2 tsp Queen Natural Coconut
Essence

1/4 cup (25g) dessicated coconut, to
finish

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