

Coconut Cupcakes with Coconut Frosting

'The secret is in the coconut milk'

For the Cupcakes

1 package (15 ounces) of yellow or white Gluten-Free cake mix (I used Betty Crocker)

2/3 cup of coconut milk (must be full fat/regular)

1/2 cup butter flavoured vegetable shortening sticks (regular is fine if you can't find butter flavoured)

3 large eggs

1 teaspoon coconut extract

*Preheat oven to 325 degrees Fahrenheit

**Place cake mix, coconut milk, vegetable shortening, eggs and coconut extract in a large bowl and mix/beat on alternating low and medium speeds.

***Fill each liner (makes approx 14-16) 3/4 full

****Bake for 18-20 minutes, or until a toothpick comes out clean

*****Make frosting as cupcakes bake

For the Frosting

2 containers (459 g) of Duncan Hines Whipped Frosting (read fine print to find gluten free)

2 tsp coconut extract

**you can also try a coconut flavoured buttercream by adding the coconut extract to your favorite buttercream recipe

Another Option – Pineapple Frosting

1 container (8 ounces) of frozen whipped topping

1 cup of finely chopped pineapple

**allow topping to thaw and then continue to mix pineapple, keep in fridge until ready to serve

More tips:

- For consistency in cupcake size, use an ice cream scoop (level the amount in scoop) for filling the cupcake liners
- To turn a cupcake recipe into a cake, be sure to have at least 3 1/2 cups of batter.
- Lowering your oven temperature and baking longer will allow for evenly baked cupcakes/cakes and often times allows for a more desirable eating texture