

Coconut Cupcakes

Ingredients:

- 3 eggs
- 1 cup sour cream
- ½ cup water
- 1 8.5 ounce can cream of coconut
- ½ teaspoon vanilla
- 1 white cake mix
- 1 small box instant coconut cream pudding
- 1 7oz package shredded coconut (you can use sweetened or unsweetened)

Directions:

1. Preheat oven to 350 degrees F. Prepare 24 cupcake cups with liners.
2. In bowl of mixer, combine eggs, sour cream, water, cream of coconut and vanilla.
3. Add cake mix and pudding. Mix until totally combined.
4. Divide cake batter into prepared cupcake tins. Bake for 15-18 minutes, until golden.
5. While cupcakes cool, toast the coconut by spreading it in a thin layer on a rimmed cookie sheet.
6. Toast coconut at 350 degrees F for about 7-10 minutes, until it is golden brown. You will want to check it every few minutes and toss the coconut with a spatula to get even browning. Set a timer for this! Coconut burns very quickly.
7. Frost cooled cupcakes with cream cheese frosting and sprinkle with toasted coconut.

Cream Cheese Frosting

Ingredients:

- 1 8ounce package cream cheese, room temperature
- 1 stick butter (1/2 cup), room temperature
- 2 lb powdered sugar
- Evaporated milk

Directions:

1. Combine cream cheese and butter in bowl of electric mixer. Beat until light and fluffy.
2. Slowly add the powdered sugar, using evaporated milk as needed to create desired spreading consistency.