Cherry Coconut
Cupcake Recipe

Ingredients

3/4 pound unsalted butter, room temperature
2 cups sugar
5 large eggs at room temperature
4 tbs maraschino cherry juice
1 tsp vanilla extract
3 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt1 cup buttermilk
10 ounces sweetened, shredded coconut
¼ cup maraschino cherries, roughly diced

Instructions

Preheat the oven to 325 degrees F.

Cream the butter and sugar on high speed (in the bowl of an electric mixer fitted with the paddle attachment), for approximately 5 minutes, until light and fluffy.

With the mixer on low speed, slowly add the eggs, maraschino cherry juice and vanilla. Scrape down the bowl at least once and mix well.

In another bowl, sift together the flour, baking powder, baking soda and salt. In 3 parts, alternately add the dry ingredients and the buttermilk to the batter, beginning and ending with the dry. Mix until just combined.

Fold in 10 ounces of coconut.

Line a muffin pan with paper liners. Fill each liner about ¾ of

Instructions Cont'd

the way to the top. Bake for 20 to 25 minutes, until the tops are brown and a toothpick comes out clean. Remove to a baking rack and cool completely.

Find the frosting recipe here. *http://sweetopia.net/?p=28443* (As an option add extra coconut and diced maraschino cherries to the frosting mixture).

Optional toppers: Real cherries or balls of fondant rolled in disco dust. Floral wire for the cherry stem.

Yields: Approximately 18 Cupcakes
*Adapted from Ina Garten's Coconut Cupcake Recipe