

Lemon Coconut Cupcakes

At Stonehurst Place we cook with Organic ingredients whenever possible.

- ¾ cup butter, softened
- 3 eggs
- ½ teaspoon vanilla extract
- ½ teaspoon aluminum-free baking powder
- ¼ teaspoon sea salt
- ½ cup flaked coconut
- 1 cup sugar
- 3 teaspoons grated lemon peel
- 1 ½ cups all-purpose flour
- ½ teaspoon baking soda
- ½ cup sour cream
- 4 ounces cream cheese, softened
- 2 tablespoons butter, softened
- 1 teaspoon grated lemon peel
- ¼ teaspoon vanilla extract
- ¼ teaspoon lemon juice
- 1 ¼ cups confectioners sugar
- ¾ cup flaked coconut, divided
- shredded lemon peel, to garnish

Method

- 1.** In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in lemon peel and vanilla. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with sour cream. Beat just until combined. Fold in coconut.
- 2.** Fill paper-lined muffin cups three-fourths full. Bake at 350° for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.
- 3. Frosting:** In a small bowl, beat the cream cheese, butter, grated lemon peel, vanilla and lemon juice until fluffy. Gradually beat in confectioners' sugar until smooth; stir in ¼ cup coconut. Frost cupcakes; sprinkle with remaining coconut. Garnish with shredded lemon peel if desired.



Servings/Yield

15 servings

Categories

Cakes & Pies

NUTRITION FACTS

Servings: 15

Amount Per Serving

Calories: 411

Total Fat: 26.02g

Cholesterol: 73mg

Sodium: 132mg

Total Carbs: 38.17g

Dietary Fiber: 3.52g

Sugars: 25.13g

Protein: 4.44g