

TUXEDO CUPCAKES:

CHOCOLATE/COCONUT CUPCAKES, COCONUT FROSTING, TOASTED COCONUT AND CHOCOLATE DRIZZLE

INGREDIENTS

for the coconut half of the cupcakes

1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoons table salt
1 cup granulated sugar
1 1/2 sticks unsalted butter, softened but slightly cool, cut into 12 pieces
3 large eggs
3/4 cups milk
2 teaspoons coconut extract

for the chocolate half of the cupcakes

1 cups boiling water
1/2 cup unsweetened cocoa powder
1 1/2 cups all-purpose flour
1 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter, softened
1 cup granulated sugar
3 eggs
1 teaspoon vanilla extract

for the frosting

1 cup (2 sticks) unsalted butter, room temperature
2 1/2 cups powdered sugar
1 can coconut milk, reduced to 1/3 cup (Reducing instructions below)
Seeds scraped from 1 split vanilla bean or 1 1/2 teaspoons vanilla extract
1/8 teaspoon salt

other

1 1/2 cups sweetened flaked coconut, lightly toasted (for garnish)
Chocolate sauce, such as the kind you would use for an ice cream sundae.

To make the 2-flavor/color cupcakes, you will also need batter dividers such as these: Batter Babies Cupcake Batter Divider, http://www.kitchenkrafts.com/product.asp_Q_pn_E_BE6004

INSTRUCTIONS

For the cupcakes: Preheat oven to 350F. Line a standard muffin pan with paper baking cups, and set in your batter dividers and set aside.

Make your two cake batters. For the coconut: In the bowl of a stand mixer, combine the flour, baking powder, salt, and sugar on low speed. Add the butter, 1 piece at a time, and combine until the mixture resembles coarse sand. Add the eggs, 1 at time, and mix until fully combined. Add the milk and coconut extract, increase the speed to medium, and mix until the batter is light, fluffy and free of lumps.

For the chocolate: In medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside. In the bowl of a stand mixer, cream butter and sugar together until light and fluffy. Beat in eggs one at time, then stir in vanilla. Add the flour mixture alternately with the cocoa mixture, ending with the flour

Fill the lined muffin cups three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cupcake comes out clean, about 18 to 20 minutes. Cool the cupcakes in the pan for 5 minutes, then transfer to a wire rack to cool completely.

To make the frosting: First, make your reduced coconut milk: Bring coconut milk to boil in large deep saucepan over medium-high heat (coconut milk will boil up high in pan). Reduce heat to medium-low; boil until reduced to 1/2 cup (you will only need 1/3 cup for the recipe), stirring occasionally, 25 to 30 minutes. Remove from heat; cool completely. Transfer to small bowl. Cover and chill. Can be made 2 days ahead and kept chilled.

In the bowl of a stand mixer, beat butter until smooth. Add sugar, 1/3 cup reduced coconut milk, seeds from vanilla bean, and salt. Beat on medium-low speed until blended, scraping down sides of bowl. Increase to medium-high and beat until light and fluffy.

Pipe frosting onto cooled cupcakes. Sprinkle with coconut. Just before serving drizzle with a little bit of chocolate sauce.