

PINA COLADA CUPCAKES (PINEAPPLE CUPCAKES WITH COCONUT SPICED RUM FROSTING)

INGREDIENTS

For the cupcakes

1/3 cup rum
3/4 cup coconut milk
1/4 cup pineapple juice
1 tablespoon pineapple extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup unsalted butter, room temperature
1 cup plus 3 tablespoons sugar
3 large eggs
1 cup crushed pineapple

for the Coconut Spiced Rum Cream Cheese Frosting

8 oz cream cheese, room temperature
1/4 cup unsalted butter, room temperature
2 2 cups powdered sugar
3 tbsp coconut cream
1 tablespoon coconut extract
3 tablespoons spiced rum (such as Captain Morgan, Goslings or Cracker)

DIRECTIONS

Preheat oven to 350F. Line a standard sized muffin pan with liners.

In a small bowl, combine rum, coconut milk, pineapple juice, and pineapple extract. Set aside. In a medium-sized bowl, whisk together the flour, baking soda, and salt. In the mixing bowl of your stand mixer, beat butter and sugar until

light and fluffy. Add eggs to the sugar mixture one at a time, beating well after each addition. Alternately add the flour mixture and the rum mixture, beating well after each addition. Finally, fold in the pineapple. Fill cupcake liners

3/4 full and bake for 25 minutes or until cupcakes bounce back when lightly touched.

To make the frosting, mix cream cheese and butter until light and fluffy. Add the rum and coconut extract. Mix in the powdered sugar a little bit at a time. Finally, mix in coconut cream. Frost cupcakes and garnish.