

KEY LIME COCONUT CUPCAKES w/WHITE CHOCOLATE LIME FROSTING

(adapted slightly from foodnetwork.com)

The Cooks Next Door

3/4 c. (1 1/2 sticks) unsalted butter, at room temperature
1 c. granulated sugar
2 eggs, at room temperature
1 tsp. vanilla extract
1 heaping tsp. grated key lime zest
2 Tb. key lime juice (I used freshly squeezed)
1 1/2 c. all-purpose flour
1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1/2 c. buttermilk
1 1/3 c. loosely packed sweetened coconut flakes

Preheat oven to 325 degrees. Line muffin pans with cupcake liners.

Using an mixer, cream the butter and sugar on high speed until light and fluffy, about 3 minutes. With the mixer on low speed, add the eggs, 1 at a time, scraping down the bowl after each addition. Add the vanilla extract, key lime zest and juice and mix well. In a separate bowl, combine the flour, baking powder, baking soda, and salt. In 5 parts total, alternately add the dry ingredients and the buttermilk to the batter, beginning and ending with the dry. Mix until just combined. Fold the coconut into the cupcake batter.

Line a muffin pan with paper liners and fill each liner 3/4 full. A spring loaded 1/4 cup ice cream scoop works great for this and ensures the cupcakes are all the same size. Bake for 25 minutes or until the tops begin to brown and a toothpick comes out clean. Remove cupcakes from oven and allow to cool in the pan for 10 minutes and then transfer cupcakes to a baking rack to cool completely. Makes 14 cupcakes.

While the cupcakes are cooling you can make the frosting.

White Chocolate Lime Frosting:

5 oz. white chocolate (I used Baker's)
1/2 c. butter, room temperature
3 1/2 - 4 c. powdered sugar
Pinch salt
1/2 tsp. pure vanilla extract
1 Tb. key lime juice (I used freshly squeezed)
1/4 c. sour cream
Finely grated key lime zest, for garnish
Shredded, sweetened coconut, for garnish
White chocolate, grated, for garnish

In a small heat proof bowl, melt the white chocolate in the microwave. Let cool until just slightly warm. Meanwhile, using a hand mixer, beat the butter until light and fluffy. With the mixer on low, gradually add the powdered sugar until well combined. Add the salt, vanilla extract, key lime juice, and sour cream and mix until very smooth. Add the melted white chocolate and mix just until incorporated. Pipe icing on to the cupcakes and garnish with sweetened, shredded coconut, shaved white chocolate, and grated lime zest.