

Coconut Lime Cupcakes

for the cupcakes:

zest of two limes

1 3/4 cups sugar

1 1/2 cups cake flour

1 1/2 cups all purpose flour

2 1/2 teaspoons baking powder

1 teaspoon salt

1 cup (8 ounces) butter, cold, cut into pieces

4 eggs

1 1/2 cups milk

2 teaspoons vanilla extract

1 teaspoon coconut extract

2 tablespoons lime juice

1 1/2 cups shredded coconut

for the frosting:

1 7 ounce container marshmallow cream

4 ounces (1/2 cup) butter, softened

2 1/2 cups powdered sugar

1 teaspoon vanilla

1 teaspoon coconut extract

1-2 tablespoons half and half or milk (more or less as needed)

lime zest and shredded coconut (for sprinkling on top)

Preheat the oven to 350. Line 24 wells of a muffin tin with paper liners. In a large bowl or the bowl of a stand mixer, combine the lime zest and sugar and rub with your fingers to release the oils in the zest. Add the cake flour, all purpose flour, baking powder, and salt, and whisk to combine. Mix in the butter until the mixture resembles coarse crumbs. Add the eggs one at a time, mixing after each addition. Combine the milk, vanilla extract, coconut extract, and lime juice in a small bowl or measuring cup, and add half of the milk mixture to the batter. Mix until smooth, then add the other half of the milk mixture. Mix in the shredded coconut. Scoop into prepared muffin tin, filling 1/2-2/3 full. Bake 20 minutes, or until the tops spring back when touched lightly and a toothpick inserted into the center comes out clean. Remove and let cool completely.

To make the frosting, beat together the marshmallow cream and butter until light and fluffy. Add the powdered sugar, vanilla, and the coconut extract, and mix until combined. Add the half and half until desired consistency is reached. Spread or pipe on cooled cupcakes and sprinkle with lime zest and shredded coconut.