



Lemon cupcakes with coconut topping

Do you love coconut and cupcakes? Then make these delicious lime cupcakes with coconut topping. The base of the cupcake is easily made with the cupcake mix from FunCakes. Just add a little bit of lime to the batter and ready is your cupcake.

Boodschappenlijstje



LorAnn Super Strength Flavor Coconut
3,7ml

L0220
€2.29



Wilton Recipe Right Muffin Pan

03-3118
€10.49



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Baking Cups White pk/48

F84100
€3.09

Other materials:

- 500 gram butter
- 5 eggs (size M, approx. 250 gram)
- Lime juice
- 200 gram granulated sugar
- 120 ml water (2 x 60)
- 30 ml light corn syrup
- 120 gram sweetened flaked coconut

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Add some lime juice to the batter and mix it well. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes. Let the cupcakes cool down.

Mix 200 gram granulated sugar with 60 ml water and 30 ml corn syrup. In a medium saucepan, bring the syrup batter to a boil on lower heat and stir until sugar dissolves. Let it cool slightly.

Beat 20 gram meringue powder with 60 ml water with an electric mixer until stiff peaks form, for approx. 4 minutes. With mixer running, slowly add the cooled syrup to meringue mixture and continue beating on high speed for 4 minutes. Mix 2 ml of coconut extract true the topping.

Cover the cupcakes with the topping and decorate them with sweetened flaked coconut.

Bon appetite!

Made possible by Wilton. 