



Coconut Cupcakes



These cupcakes always receive rave reviews from the gluten-free and gluten eaters alike. A non-gluten-free friend of mine from New York once told me she would gladly stand in line and pay \$5.00 for one of these cupcakes!

I make these as big, oversized cupcakes but if you prefer to make yours smaller then fill the baking liners only two-thirds full. This will yield you closer to 36 cupcakes but, personally, I feel that the generous size of these cupcakes adds to their charm.

CUPCAKES

1 tablespoon freshly squeezed
lemon juice

1 cup coconut milk (shake can
well before measuring)

$\frac{3}{4}$ pound (3 sticks) unsalted
butter, at room temperature

2 cups granulated sugar

6 large eggs, at room tempera-
ture

$1\frac{1}{2}$ teaspoons pure vanilla
extract

$1\frac{1}{2}$ teaspoons pure almond
extract

3 cups sweet rice flour blend

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon kosher or fine
sea salt

14 ounces sweetened, shredded
coconut

FROSTING

1 pound cream cheese, at room
temperature

$\frac{3}{4}$ pound unsalted butter,
at room temperature

Pinch of kosher or fine sea salt

1 teaspoon pure vanilla extract

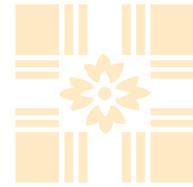
$\frac{1}{2}$ teaspoon pure almond extract

$1\frac{1}{2}$ pounds confectioners' sugar

Preheat the oven to 325 degrees. Lightly spray 24 large-size muffin cups with gluten-free, nonstick cooking spray and insert paper liners in each cup.

Stir the lemon juice into the coconut milk and let set for 5 minutes. Do not become concerned if it starts to look curdled.

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Makes 24 large
cupcakes

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until very light and fluffy, about 5 minutes. Turn the speed to low, and add the eggs, one at a time, mixing well until each egg is fully incorporated, and scraping down the sides of the bowl with a spatula after each addition. Add the vanilla and almond extracts and mix well.

In a separate large mixing bowl, whisk together the sweet rice flour blend, baking powder, baking soda, and salt. With the mixer on low speed, add the flour mixture and coconut milk mixture to the creamed butter starting with one-third of the flour mixture, then half the coconut milk mixture, half the remaining flour mixture, the rest of the coconut milk mixture, and the rest of the flour mixture. Mix until just combined. Remove the bowl from the mixer and scrape down the sides and bottom of the bowl well with a large spatula. Fold in half of the coconut. Fill each prepared muffin cup to the top with batter. Rap the pans on counter three times to settle the batter.

Bake the cupcakes for 25 to 30 minutes, rotating the pans halfway through the baking time, until springy on the top and a toothpick inserted in the center comes out clean. Allow the cupcakes to cool in the pan for 10 minutes, then remove from the pans and transfer to a wire rack to cool completely. You may have to run a small offset spatula gently around the edges of the cupcakes to get them out of the pan without breaking the tops.

While the cupcakes are baking and cooling, make the frosting. In the bowl of an electric mixer fitted with the paddle attachment, blend together the cream cheese, butter, salt, and vanilla and almond extracts on medium speed. Turn off the mixer. Sift in the confectioners' sugar, turn the mixer back on, and mix on low speed until smooth.

Put the frosting in the refrigerator to firm up while the cupcakes finish baking and cooling. When the cupcakes are completely cool, frost with the chilled frosting.

