

## My Coconut Cupcake Recipe [www.easy-cake-recipes.com](http://www.easy-cake-recipes.com)

### Ingredients:

#### For the cupcakes:

- 2 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup vegetable oil
- 1 cup buttermilk
- 1 1/3 cups sugar
- 3 eggs
- 1 1/2 teaspoons vanilla extract
- 1 3/4 cups shredded coconut

#### For the frosting:

- 8 oz cream cheese, softened
- 1 teaspoon vanilla extract
- 1 1/4 sticks butter, softened
- 3 1/3 cups powdered sugar

### Instructions:

1. Preheat oven to 325 degrees. Combine the flour, baking soda, and salt in a medium bowl and set aside. Line twenty-four 2 1/2 inch muffin pan cups with fluted paper liners. (**Do not** use foil liners as the cupcakes will not bake evenly.)
2. In a large bowl, combine the oil, buttermilk, eggs, 1 1/2 teaspoon vanilla extract, and sugar using a mixer on low speed. Slowly add the dry ingredients and mix until smooth. Be careful not to over mix. Fold the coconut in.
3. Spoon batter into muffin pan cups.
4. Bake for 20-25 minutes or until a toothpick inserted in the center of the cupcakes comes out clean. Immediately remove cupcakes from the pans and cool completely on wire rack.
5. For the frosting, beat the cream cheese on low speed until smooth. Add the softened butter and continue mixing on medium speed. Add the powdered sugar slowly, mixing on low speed, until combined. Add 1 teaspoon of vanilla extract and mix on medium speed until fluffy (a couple of minutes).
6. When the cupcakes are cooled, frost them and sprinkle with shredded coconut.