Lemon and Coconut Cupcakes with Cream Cheese Frosting

INGREDIENTS

Yields 12

CUPCAKE INGREDIENTS

- 1 1/4 Cup Flour
- 1 1/2 Tsps. Baking Powder
- 1/2 Tsp. Salt
- 1/3 Cup Coconut Oil
- 3/4 Cup Sugar
- 2 Free Range Eggs
- 3/4 Cup Milk
- 2 Tsps. Vanilla Essence
- 1/2 Tsp. Fresh Lemon Juice
- 2 Tsps. Lemon Extract

FROSTING INGREDIENTS

- 1/2 Cup Butter
- 230 g Cream Cheese
- 1 Tsp Vanilla Essence
- 1/4 Tsp Salt
- 1 Cup Icing Sugar (can add up to 4 cups if you prefer a sweet frosting)

MANDATORY DECORATIONS (OPTIONAL)

- Coconut Shavings
- Sprinkles
- Edible Glitter
- Speckled Eggs

INSTRUCTIONS

#1 Preheat the oven to 180 degrees Celsius. Line a baking tray with cupcake casings.

#2 Combine sugar and coconut oil; mix together for 5 minutes. Add eggs, lemon extract, juice and vanilla essence.

#3 Mix all the dry ingredients together.

#4 Add half of the dry ingredients to the wet mix and combine with a mixer. Then add the final bit. Mix until well-combined.

#5 Scoop into the cupcake casings.

#6 Bake for 16 to 18 minutes until a toothpick comes out clean. Remove from oven and remove from tin after 5 minutes.

#7 For the frosting whip ingredients together. And smear on top of the chilled cupcakes. Add the edible decor with love. And voila — your delicious treat is ready to eat.