

Coconut Muffins

Recipe By Kiki Fisher



Cooking and Prep:  50
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Serves:  15

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian

Source: Whisk by Ami
Magazine

I first made these for my son's upsherin a few years ago, and they were a hit. I loved how they looked even before I knew how they tasted. If you love coconut, it's an amazing muffin (and I recognize that not everyone loves coconut). I've been giving out this recipe every Shavuos ever since.

Ingredients (15)

Muffins

- 1 cup (2 sticks) butter, at room temperature
- 2 cups sugar
- 5 eggs
- 1 tablespoon **Gefen Vanilla Extract**
- 1 tablespoon lemon juice

- 3 cups flour
- 1 teaspoon **Haddar Baking Powder**
- 1/2 teaspoon baking soda
- 1 cup heavy cream
- 8 ounces sweetened shredded coconut flakes

Frosting

- 8 ounces whipped cream cheese, at room temperature
 - 1/2 cup (1 stick) unsalted butter, at room temperature
 - 1 teaspoon **Gefen Vanilla Extract**
 - 1/2 – 3/4 pound confectioner's sugar
 - 8 ounces sweetened shredded coconut flakes, for topping
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Start Cooking

Prepare Muffins

1. Preheat oven to 325 degrees Fahrenheit and grease 18 muffin cups very well.
2. In the bowl of an electric mixer, cream the butter and sugar in the mixer until light and fluffy.
3. On low speed, add eggs, one at a time.
4. Add vanilla extract and lemon juice, and mix well.
5. Slowly add in flour, baking powder and baking soda until combined.
6. Slowly add heavy cream.
7. Fold in coconut flakes.
8. Fill muffin cups with batter about three quarters of the way full, and bake for 30 to 35 minutes, until slightly browned. Let cool completely before frosting.
9. Prepare the frosting. In the bowl of an electric mixer, mix all ingredients until smooth.
10. Frost muffins and top with coconut flakes.

Credits

Food Styling and Design by Kiki Fisher. Contact Kiki at fooddesignbykiki@gmail.com.