WHITE CHRISTMAS
WHITE COCONUT CUPCAKE
with COCONUT FILLING and WHIPPED CREAM

Makes 24 cupcakes in standard cupcake pans

FOR THE BATTER /

3 cups cake flour (not self-rising)
2 tsp. baking powder
1 tsp. salt
3 sticks (1½ cups) unsalted butter, room temperature

2¼ cups sugar
½ tsp. clear vanilla extract
1 cup coconut milk
8 large egg whites
1½ cups shredded sweetened coconut

1 / Preheat oven to 350°F. Line two standard 12-cup cupcake pans with paper liners.
2 / Whisk together flour, baking powder, and salt. Set aside.
3 / With an electric mixer on medium, beat butter and 2 cups sugar until light and fluffy, 3 to 4 minutes, scraping down sides of the bowl as needed, add the vanilla and beat until just incporporated.
4 / With mixer on low speed, add flour mixture in three parts to the butter mixture, alternating with the milk beat until just combined.
5 / In a clean, VERY dry bowl with the electric mixer (make sure the attachments are very dry as well or the eggs won't peak) beat egg whites on low speed until foamy. Gradually add remaining sugar and beat on high speed until stiff, glossy peaks form, about 4 minutes. Do not over beat.
6 / Carefully do a fold the egg-white mixture into the butter-flour mixture until combined, do this in 3 parts. Stir in the shredded coconut.
7 / Divide batter evenly among the cupcake cups about $^2/_3$ way full. Bake for 10 minutes and rotate pans, then continue baking for an additional 10-15 minutes or until cake tester inserted in the center of the cupcake comes out clean. (Make sure you test multiple cupcakes, I had a few that needed to stay in a bit longer). Total cake time should be 20 to 25 minutes.
8 / Remove the cupcakes from the pan and transfer to a cooling rack.

FOR THE FILLING /

2 cups shredded coconut   1 cup coconut cream (NOT coconut milk)
1 / Preheat the oven to 300°F.
2 / Spread the coconut on a baking sheet in a thin later (you may need to do this in two batches).
3 / Bake for about 10 minutes then using a spatula toss the coconut around and spread out again. Bake for an additional 10 minutes. * Watch the coconut carefully, depending on your oven it may bake more quickly. You want the coconut to be a golden brown.
4 / Let the toasted coconut cool for a bit (you can stick it in the refrigerator to speed the process).
5 / Mix the toasted coconut and the coconut cream together until well incorporated.

FOR THE TOPPING /

2 cups heavy whipping cream (very cold)
2 tsp. clear vanilla extract
3 tbsp. sugar

1 / Beat the heavy cream with an electric mixer on med-high until it begins to firm.
2 / While the beater is running, slowly add the vanilla and sugar.
3 / Continue to beat the mixture until you get very firm peaks (3-5 minutes). You want strong peaks so it doesn't break down while on the cupcake!

ASSEMBLY /

1 / Allow cupcakes to cool completely. Use cupcake corer or paring knife to remove the center of the cupcake.
2 / Spoon the coconut filling mixture into each cupcake.
3 / Fill a piping bag (with whichever tip you choose) with the whipped cream and pipe onto each cupcake.
4 / Sprinkle sweetened coconut flakes on as a garnish (optional).