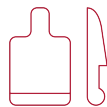




Lemon Butter Coconut Cupcakes



DIFFICULTY: EASY



PREPARATION TIME: 20 MINUTES



COOKING TIME: 24 MINUTES



SERVES: 24

Ingredients

Lemon Butter

- 2 eggs
- 2 egg yolks
- 125g butter, melted
- 150ml lemon juice
- ½ cup caster sugar

Cupcakes

- 125g butter, softened
- ¾ cup caster sugar
- 2 eggs, lightly beaten
- 1 ¾ cups self raising flour, sifted
- 150ml milk
- 1 ½ cups lemon butter
- 2 eggs, lightly beaten – extra
- 1/3 cup caster sugar – extra
- 2 cups desiccated coconut

Method

Lemon Butter

To begin your lemon butter coconut cupcakes, place the eggs & egg yolks into a medium glass heatproof bowl. Whisk lightly then add the remaining ingredients and mix well to combine.

Place the bowl onto the wire rack on shelf 1, select [FullSteam](#) 80°C and set the cook time to 20 minutes and press start. Remove from the oven and whisk until smooth.

Alternatively, place the bowl over a saucepan of water, making sure the water is not touching the base of the bowl. Cook over a medium heat, [Induction](#) level 5, stirring regularly until the mixture thickly coats the back of a spoon. Remove from heat & continue to whisk for a further minute.

Cover the lemon butter directly with plastic wrap & allow to cool completely. Refrigerate until ready to use.

Cupcakes

Preheat oven on [CircoTherm](#)® 170°C with a low level of steam if available on your oven. Line 2 x 12 cup standard muffin pans with liners. Place a wire rack on shelf positions 1 and 3.

Cream the butter & the sugar with an electric mixer until pale and creamy. Add the eggs & beat well. Add half the flour then mix on a low speed until just combined. Add the milk, mix again, then add the remaining flour and mix to form a smooth batter.

Spoon the mixture into the prepared pans. Using the back of a spoon, slightly spread the mixture leaving a dip in the centre. Spoon the lemon

butter over the cake batter and use a skewer to lightly swirl the mixes together.

Combine the extra eggs and sugar in a medium bowl with the coconut and mix well. Sprinkle the coconut mix on top of the lemon butter. Use the back of a spoon to gently press and smooth the surface.

Bake for 22 to 24 minutes or until golden & cooked.

Wait to cool and enjoy your lemon butter coconut cupcakes.

Notes
