

# Raspberry Coconut Cupcakes

OREGON  
Growers®

- FARM DIRECT SPECIALTY FOODS -

## PREP TIME

15 minutes

## COOK TIME

20 minutes

## SERVES

12 cupcakes

## INGREDIENTS

### FOR THE CUPCAKES

1/2 cup (1 stick) unsalted butter, softened  
1 cup granulated sugar  
2 eggs  
1 1/3 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 cup coconut milk  
1 cup shredded coconut

### FOR THE FROSTING

1/2 cup (1 stick) unsalted butter, softened  
3 cups powdered sugar  
3 tablespoons **Oregon Growers Raspberry Jam**  
2 tablespoons coconut milk

## PREPARATION

1. Preheat the oven to 350F and line a cupcake pan with paper liners. In a large mixing bowl, cream the butter and sugar until pale and fluffy, three to five minutes. Mix in the eggs.
2. In a medium bowl, whisk together the flour, baking powder, baking soda and salt. Gradually mix one-third of the dry ingredients mixture into the creamed mixture, add half of the coconut milk, and another third of the flour mixture. Finish with the remaining coconut milk and flour mixture, mixing until just combined. Stir in the shredded coconut.
3. Fill each cupcake well halfway full. Bake the cupcakes for 20 to 22 minutes and let cool completely.
4. To make the frosting, beat together the butter and half of the powdered sugar. Gradually mix in the remaining powdered sugar, raspberry jam, and coconut milk until smooth.
5. Top the cooled cupcakes with the raspberry frosting, garnishing the top with a small spoonful of raspberry jam and coconut.



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