

# Vanilla Bean-Coconut Cupcakes

*Ladies Home Journal - Delicious Desserts*

## **Servings: 18**

*1 can (14 ounce) unsweetened coconut milk*  
*1 vanilla bean, split lengthwise*  
*1 3/4 cups all-purpose flour*  
*1/4 cup ground macadamia nuts*  
*2 1/4 teaspoons baking powder*  
*1/2 teaspoon salt*  
*3/4 cup butter, softened*  
*1 1/3 cups sugar*  
*3 eggs*  
*1 recipe Vanilla-Coconut Frosting (see recipe in Desserts/Cakes)*  
*1 cup flaked coconut, lightly toasted*

## **Preparation Time: 30 minutes**

### **Bake: 18 minutes**

In a medium saucepan, bring the coconut milk just to boiling. Reduce the heat. Simmer, uncovered, for 20 to 30 minutes or until reduced to one and 1/3 cups. Cool.

Preheat the oven to 375 degrees.

Line eighteen 2-1/2-inch muffin cups with paper baking cups. Set aside. Using the tip of a sharp knife, scrape out the seeds from a vanilla bean. Set aside.

In a medium bowl, stir together the flour, ground nuts, baking powder and salt. Set aside.

In a large mixing bowl, beat the butter with a mixer on medium to high for 30 seconds. Add the sugar. Beat on medium to high for 1 minute, scraping the side of the bowl occasionally.

Add the eggs, one at a time, beating well after each addition. Stir in half of the vanilla seeds; reserve the remaining half for the frosting. Alternately add the flour mixture and one cup of the reduced coconut milk (reserve the remaining coconut milk for the frosting) to the butter mixture, beating on low after each addition just until combined.

Spoon the batter into the prepared muffin cups, filling each about three-fourths full. Bake for 18 to 20 minutes or until the tops spring back when lightly touched. Cool in the muffin cups on wire racks for 5 minutes. Remove from the muffin cups. Cool on wire racks.

Pipe or spread the Vanilla-Coconut Frosting on the cupcakes. Sprinkle with toasted coconut.

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Per Serving (excluding unknown items): 182 Calories; 9g Fat (42.1% calories from fat); 2g Protein; 24g Carbohydrate; trace Dietary Fiber; 56mg Cholesterol; 210mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.

