

“My Mum didn’t bake often, but she had some classics which we just loved. She used to make a really lush coconut cake with coconut icing – and here I have adapted it as cupcakes.”

Lyndey Milan's mum's Coconut Ice Cupcakes

Makes: 12
Preparation: 15 minutes
Cooking: 20 minutes

Ingredients

Cupcakes

125g unsalted butter, melted, cooled
1 cup (250ml) milk
½ cup (40g) shredded or desiccated coconut
¼ teaspoon vanilla bean paste
1 egg, lightly beaten
2 cups (300g) self raising flour
1 cup (220g) caster sugar

Coconut ice topping

1 cup (250ml) milk
3 cups (660g) caster sugar
60g unsalted butter
2 cup (160g) desiccated coconut
Red or pink food colouring
1½ cups (75g) coconut flakes or chips, toasted

Method

1. Preheat oven to moderate, 180°C (160°C fan-forced). Grease 12-hole muffin pan (1/3 cup / 80ml capacity) with a little butter.
2. Mix butter and milk in a medium jug. Stir in the coconut and vanilla bean paste, then whisk in the egg. Combine flour and sugar in a large bowl. Add the butter and milk mixture all at once, stir gently until just combined.
3. Divide the mixture evenly between muffin holes, using an ice-cream scoop or two spoons.
4. Bake for 20 minutes or until golden and cooked through. Leave to cool in pan for 3-4 minutes, and then carefully remove them to finish cooling on a wire rack.
5. For the coconut ice topping, place the milk in a medium saucepan over a moderate heat. Just before it boils, add the sugar. Stir until sugar is dissolved. Reduce heat and simmer for 5-8 minutes or until syrupy.
6. Remove from heat, stir in butter and shredded coconut. Add a few drops of colouring.
7. Beat well using a wooden spoon until thick. Carefully spread topping over the top of the warm cupcakes. Sprinkle with the toasted coconut flakes. Leave to finish cooling on the wire rack.

Lyndey's note:

Store the cakes in an airtight canister for up to 3 days. These little cakes also freeze well, store them in a rigid container.

This delicious recipe is from Lyndey Milan's Baking Secrets TV series and DVD. Check out the Lyndey Milan Baking Range and more of her recipes at www.lyndeymilan.com

