

Creative Gourmet

Pineapple Cherry Cupcakes



Serves
12



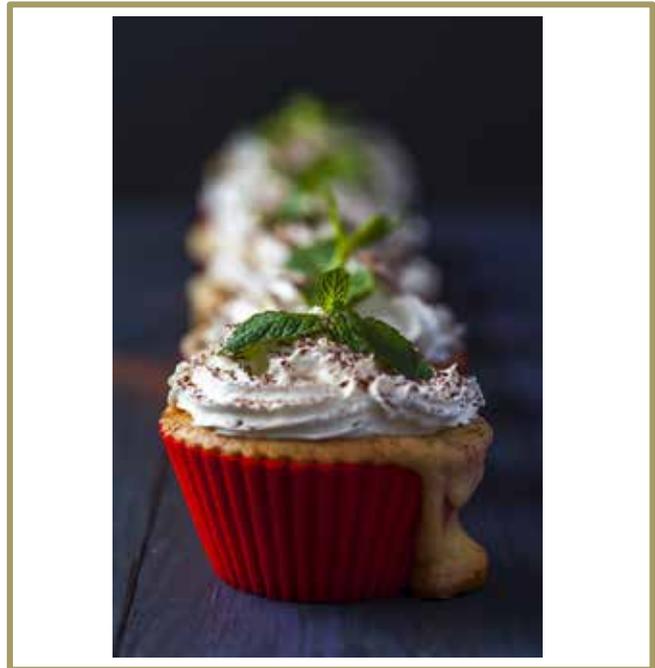
Prep Time
30 min



Cook Time
20min

Ingredients

- 1 2/3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter softened
- 1/4 cup light brown sugar packed
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 1/2 cups Creative Gourmet Frozen Pineapple Pieces (defrosted)
- 1/2 cup Creative Gourmet Frozen Pitted Cherries (defrosted)



Products Used In This Recipe

Coconut Buttercream Frosting

Ingredients

- 3/4 cup unsalted butter softened (Make sure the butter isn't super soft! This will result in a loose, runny consistency in the frosting. Set the butter on the counter 25-30 minutes prior to use.)
- 6 tablespoons canned coconut milk
- 3 cup icing sugar

Method

1. Preheat the oven to 175°C.
2. Line a 12 cup muffin pan with baking paper.
3. In a medium mixing bowl, combine the flour, baking powder, and salt. Stir with a whisk to combine. Set aside.
4. In a separate mixing bowl, beat the butter on medium speed until creamy. Add the sugar, continue to beat for 3 minutes.
5. Set the mixer to low and beat in the vanilla. Then beat in the eggs, one at a time, mixing well after each addition.
6. Beat in the defrosted pineapple and cherry and its juice.
7. Add the flour mixture from the start, mixing just until combined.
8. Divide the batter evenly among the prepared muffin cups. Bake for 15 to 20 minutes or until a wooden toothpick inserted into the centre comes out clean.
9. Cool the cupcakes in the pan for 5 minutes before transferring them to a wire rack to cool completely. Top with coconut buttercream frosting.

Cupcakes can be stored in an airtight container at room temperature for up to 3 days or in the refrigerator up to 4 days.

COCONUT BUTTERCREAM FROSTING

1. Combine the butter and coconut milk in a large mixing bowl. Using a handheld mixer or stand mixer fitted with the whisk attachment, beat until combined and creamy.
2. Gradually add the icing sugar (1 cup at a time), beating on medium-low speed until most of the sugar is moistened. You may need more or less depending on how soft the butter is.
3. Turn the speed up to medium-high and beat until light and fluffy. Scrape down the sides of the bowl as needed.

Recipe Notes

1. Frosting will keep for up to 4 days stored in the refrigerator in an airtight container. Let stand at room temperature to soften before use.
2. Or it can be frozen for up to 3 months. When ready to use, place in the refrigerator overnight to thaw. Let stand at room temperature to soften before use.