



Recipe Card:

Anna Olson's **Lemon Coconut Cupcakes**

Cupcake Ingredients:

- 2 ½ cups (625 mL) cake & pastry flour
- 1 ½ cups (375 mL) sugar, divided
- 1 Tbsp (15 mL) baking powder
- ½ tsp (2 mL) salt
- 1 Tbsp (15 mL) finely grated lemon zest
- ¾ cup (175 mL) buttermilk
- 1/3 cup (80 mL) vegetable oil
- ¼ cup (60 mL) lemon juice
- 2 large eggs, separated
- 1 ½ tsp (7 mL) vanilla extract

Makes 24 cupcakes.

Recipe courtesy of Celebrity Chef Anna Olson, Ontario SPCA National Cupcake Day spokesperson – Winter 2015

Baking Instructions:

Preheat oven to 375°F (190°C) and line 2 muffin tins with paper cupcake liners.

Sift the flour with 1 cup (250 mL) of the sugar, baking powder and salt into a large bowl. Stir in the lemon zest.

In a separate bowl, whisk the buttermilk, oil, lemon juice, egg yolks and vanilla. Whisk this into the dry mixture until well-blended and set aside while whipping the whites.

Using electric beaters or a stand mixer fitted with the whip attachment, whip the egg whites until they are frothy and then gradually add the remaining ½ cup (125 mL) of sugar while whipping. Continue to whip until the beaters hold a soft peak when lifted (this will take about 3 minutes, and the whites will be very glossy). Fold the whites into the batter in 2 additions until evenly blended.

Spoon the batter (using an ice cream scoop is easiest) into the prepared muffin tins and bake for 15–17 minutes until the cupcakes spring back in the centre when gently pressed (the cupcakes will not brown much).

Allow the cupcakes to cool in the tins before frosting.



Bake cupcakes.
Raise donations.
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Coconut Frosting Ingredients:

¾ cup (175 mL) unsalted butter, at room temperature
4-6 cups (1-1.5 L) icing sugar, sifted
6 Tbsp (90 mL) coconut milk
1 tsp (5 mL) vanilla extract
½ tsp (2 mL) coconut extract
Sweetened flaked coconut, for décor
CHIPITS White Chocolate Chips, for décor

Puppy Décor Ingredients

Piping bag with a #21 small star tip
12 large marshmallows, cut in half
48 brown Reese's Pieces, or CHIPITS
Dark Chocolate Chips
24 red or pink candies, for the tongue
24 Hershey's Milk Chocolate Drops (for the nose)

Instructions:

Beat the butter and 2 cups (500 mL) of the icing sugar with electric beaters or using a stand mixer fitted with the paddle attachment, until blended. Add the coconut milk, vanilla and coconut extract and beat in.

Add 2 more cups (500 mL) of icing sugar, beat on low speed and then beat on medium-high speed until light and fluffy, adding more icing sugar as needed until the frosting holds its shape when the beaters are lifted (the variation in amount of icing sugar is due to how soft the butter is, and how warm and/or humid the weather is).

Spoon or pipe the frosting onto the cupcakes and sprinkle with coconut and white chocolate chips. Do not refrigerate the cupcakes, if preparing ahead.

Instructions

Pipe a little frosting to adhere a marshmallow half onto the cupcake, to make the muzzle. Place it at "6 o'clock" on the cupcake. Pipe frosting up the sides of the marshmallow to cover the top of the muzzle, and the remaining surface of the cupcake until covered.

Press two brown Reese's Pieces or chocolate chips upright (not flat) just above the marshmallow muzzle for the eyes. Place a Hershey's "Drop" on the muzzle as the nose and tuck a pink or red candy under the muzzle as the tongue.

For the ears, pipe an upside down "L" on each side of the eyes

The cupcakes will keep, wrapped and unrefrigerated, for 2 days.

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