

Coconut Lime Cupcakes with Raspberry Jam and 7(ish)-Minute Frosting

Blog post: <http://korenainthekitchen.com/2018/03/24/coconut-lime-cupcakes-with-raspberry-jam-and-7ish-minute-frosting>

Makes 18 cupcakes

Cupcakes

Adapted from *A Passion for Baking* by [Marcy Goldman](#)

Preheat the oven to 375°F (350°F convection) with the racks in the upper and lower thirds of the oven. Line 18 muffin cups with cupcake liners, then spray lightly with baking spray (optional, but good insurance!).

In the bowl of a food processor, combine:
1 1/2 cups granulated white sugar
grated zest of 1 lime

Pulverize for 1-2 minutes, until finely ground and fragrant.

Add **3/4 cup solid coconut oil, at room temperature**, and pulse until creamy, scraping down the sides of the bowl as needed.

One at a time, process in **3 large eggs, at room temperature**, stopping to scrape down the sides of the bowl a few times.

Once the eggs are incorporated, mix in:
1 tsp coconut extract
1/4 tsp almond extract

In a bowl, whisk together:
2 1/2 cups all purpose flour
2 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt

Add to the food processor bowl and pulse a few times to blend a bit.

Add **3/4 cup chilled coconut milk** and blend well until smooth.

Finally, add **1/2 cup unsweetened shredded coconut** and pulse briefly to incorporate.

Scoop batter evenly into the 18 prepared muffin cups. Place on the racks in the oven (in the upper and lower thirds of the oven) and immediately lower the temperature to 350°F (325°F convection). Bake for about 25 minutes, rotating the cupcakes from top to bottom and front to back halfway through the baking time, until golden on top and the cupcakes spring back when gently pressed.

Cool the cupcakes in the muffin tins for a few minutes, then remove and cool completely on a rack.

Once cool, poke a hole in the top of each cupcake using a paring knife. Place a scant **1/2 cup raspberry jam** in a piping bag fitted with a medium round tip, then pipe about 1 teaspoon of jam into the middle of each cupcake.

7(ish)-Minute Frosting

Recipe from [King Arthur Flour](#). This is one-and-a-half times the recipe as I made it, because I was a little short on frosting. This amount will give you plenty for 18 cupcakes.

In a medium-sized metal bowl, combine:

2 1/4 cups granulated white sugar
1/3 cup + 2 1/2 tsp cold water
3 large egg whites
1 tsp corn syrup or 3/8 tsp cream of tartar
pinch salt

Mix with an electric beater to combine, then set the bowl over top of a pan of gently simmering water (make sure the bottom of the bowl is not touching the water). Beat the mixture on high speed and cook over the double boiler for about 7 minutes, until the mixture is glossy and thick enough for stiff peaks (depending on the oomph of your electric mixer, this may take longer than 7 minutes... just be patient!).

Once thick and glossy, remove from the heat, add **1 1/2 tsp vanilla extract**, and beat for another 2 minutes (at this point I switched to using my stand mixer).

Scoop the frosting into a piping bag fitted with a large round tip and pipe little kisses of frosting on top of the cooled cupcakes. Start with a ring of kisses around the outside of the cupcake, then fill in the middle.

Before the frosting has a chance to set/dry, sprinkle the cupcakes with **grated lime zest** and some **toasted shredded coconut**.

These cupcakes will keep for up to one day in an airtight container at room temperature.