



The Barefoot Contessa Cookbook

Coconut cupcakes

When people stop me in the street to say, “You know what I love most in the Barefoot Contessa store?”, I know the answer is probably going to be these cupcakes. Everyone adores them. I’m not sure if it’s the cupcake or the icing, but the combination is positively heavenly.



Preheat the oven to 325 degrees.

In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugar until light and fluffy, about 5 minutes. With the mixer running on low, add the eggs one at a time, scraping down the bowl after each addition. Add the vanilla and almond extracts and mix well.

In a separate bowl, sift together the flour, baking powder, baking soda and salt. In three parts, alternately add the dry ingredients and the buttermilk to the batter, beginning and ending with the dry. Mix until just combined. Fold in 7 ounces of coconut.

Line a muffin pan with paper liners. Fill each cup to the top with batter. I use an ice cream scoop to fill the muffin cups. Bake for 25 to 35 minutes, until the tops are brown and a toothpick comes out clean. Allow to cool in the pan for 15 minutes. Remove to a baking rack and cool completely. Frost with cream cheese icing and sprinkle with the remaining coconut.

Cream Cheese Icing

In the bowl of an electric mixer fitted with a paddle attachment, blend together the cream cheese, butter, and vanilla and almond extracts. Add the confectioners’ sugar and mix until smooth. It is very important that the cream cheese and butter are at room temperature and that the confectioners’ sugar is sifted to ensure no lumps in the icing.



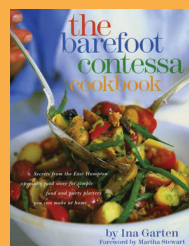
Ingredients

Makes 18 to 20 large cupcakes

- ¾ lb unsalted butter at room temperature
- 2 cups sugar
- 5 extra-large eggs at room temperature
- 1 ½ teaspoons pure vanilla extract
- 1 ½ teaspoons pure almond extract
- 3 cups all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk
- 14 ounces sweetened, shredded coconut

Cream cheese icing

- 1 lb cream cheese at room temperature
- ¾ lb unsalted butter at room temperature
- 1 teaspoon pure vanilla extract
- ½ teaspoon pure almond extract
- 1 ½ lbs confectioners’ sugar, sifted



The Barefoot Contessa Cookbook by Ina Garten

Hardback: 256 pages

Publisher: Bantam Press

ISBN: 9780593068427

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