Coconut Cupcakes
adapted from Baked, New Frontiers in Baking
makes 24 cupcakes

Batter
2 c. cake flour
1/2 c. all-purpose flour
2 1/4 t. baking powder
1/4 t. baking soda
1/4 t. salt
6 T. unsalted butter, room temperature
1/2 c. shortening, room temperature
1 1/4 c. sugar (this is 1/4 c. less than the original recipe since we are at higher altitude)
1 t. vanilla extract
1 large egg
1 c. ice water
2 large egg whites
1/4 t. cream of tartar
1/2 c. grated, sweetened coconut

Frosting
1 1/2 c. butter
3 to 3 1/2 c. powdered sudar
1 t. vanilla
2 D and 1 A tips
14 inch pastry bag
1/2 c. grated sweetened coconut

Making the Cupcake…
　　　　Sift the first 5 ingredients together into a bowl and set aside. Using a stand mixer with the paddle attachment, cream the butter and shortening together on medium speed until creamy, about 2 minutes. Add the sugar, beat until combined and then add the vanilla and egg and beat until combined. Alternate adding the sifted flour mixture and ice water in 3 amounts; starting and ending with the flour mixture. Beat on medium to medium high speed creating a fluffy batter. Beat the egg whites and cream of tartar in a separate bowl until soft peaks form. Fold the egg white mixture into the batter. Fold in the grated coconut.
　　　　Bake at 350 degrees Fahrenheit for 15 to 18 minutes (this is for high altitude, if at lower elevations bake at 325 degrees Fahrenheit for 20 to 25 minutes).
Let the cupcakes cool completely before …

Making the Frosting…

Using a stand mixer with the paddle attached, cream the butter. Add the powdered sugar and vanilla and mix on low speed until the sugar is incorporated and then mix on medium high speed for 2 minutes until fluffy.

These cupcakes were decorated two different ways.

To create the *frilly* cupcakes, use a 2D tip and slowly pipe a generous amount of frosting around the edge of the cupcake working towards the center. Lightly sprinkle with the grated coconut.

To create the snowball look, using a 1A tip, pipe the frosting around the edge of the cupcake and towards the center. Then turn the cupcake upside down into a bowl of grated coconut and moderately press the entire cupcake into the coconut.