

## GUASTELLO'S VILLAGE MARKET

# Basic White Cupcakes

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Makes 2 Dozen

### Ingredients

1 (18.25-oz.) package white cake mix with pudding  
1 1/4 cups buttermilk  
1/4 cup butter, melted  
2 large eggs  
2 teaspoons vanilla extract  
1/2 teaspoon almond extract  
Vegetable cooking spray  
Shredded sweetened coconut  
Coconut Buttercream (recipe below)

Beat first 6 ingredients at low speed with an electric mixer just until dry ingredients are moistened. Increase speed to medium, and beat 2 minutes or until batter is smooth, stopping to scrape bowl as needed.

Place paper baking cups in muffin pans, and coat with cooking spray; spoon batter evenly into baking cups, filling each two-thirds full.

Bake at 350° for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove cupcakes from pans to wire racks, and cool 1 hour or until completely cool.

Frost the cupcakes, then sprinkle with the shredded sweetened coconut.

### Chef's Notes

We call for using a mixer, but you can stir these together by hand with great results. Because the mixer adds more air to the batter, you'll end up with 17 cakes rather than 24 when you stir them by hand. For testing purposes only, we used Pillsbury Moist Supreme Classic White Cake Mix.

### Coconut Buttercream:

1/2 cup butter, softened  
1 (3-oz.) package cream cheese  
1 (16-oz.) package powdered sugar  
1/4 cup cream of coconut  
1 teaspoon vanilla extract

Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Increase speed to medium, and slowly add coconut milk and vanilla, beating until smooth.

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*Credit: southernliving.com*