



LIME & COCONUT CUPCAKES

Servings: 12

Every time I make this recipe, I have to listen to "Coconut" by Harry Nilsson. There's this line he sings "She put de lime in de coconut, she drank 'em bot' up." I sing along and dance while baking.

These cupcakes will make you feel happy and tropical. Eat them both up!

INGREDIENTS:

175g	SCS Salted Butter
175g	Sunshine Self-Raising Flour (sifted)
175g	SIS Caster Sugar
1 tbsp	Lime Juice
4 tbsps	Coconut Cream
Zest	Big Lime (optional)

Shredded Fresh Coconut (toasted)

1. Preheat oven to 175°C.
2. Cream butter & sugar together until pale and fluffy.
3. Fold in the lime zest, lime juice, coconut cream and flour.
4. Spoon the batter into lined muffin trays and bake for about 18 minutes until golden brown and the cake tester comes out clean.
5. Let it cool and top with toasted coconut and lime zest.