

Coconut Butterfly Cupcakes with Homemade syrup and a dollop of Jam

280 grams softened butter	1 1/3 cups coconut milk
2 cups sugar	2 teaspoons vanilla extract
1 teaspoon salt	1 cup shredded coconut
4 eggs	2 1/2 cups flour
3 teaspoons baking powder	2 1/2 cups icing sugar
Apricot jam /tamarillo syrup	

- Line cupcake tins with patty pans. Check oven is set to 350 degrees.
- Whisk butter, sugar and salt until creamy and light. Whisk in the eggs, one at a time, until combined. Whisk in 1 1/3 cups coconut milk, vanilla and one cup of coconut.
- Add flour and baking powder and mix into mixture until combined.
- Spoon into patty pans and bake until just set, about 18 – 20 minutes. Let cool slightly in pan 5 minutes then transfer to a wire rack to cool.
- With a dessert spoon, carefully cut off the top of cupcake. Cut the cut off section in half. Repeat with all the cakes.
- Place a teaspoon of apricot jam in the well made in each cake then place the two cut halves in well at angles to resemble wings. Dust with icing sugar and serve.

1 1/2 x the recipe