Tropical Cupcakes
with Coconut, Cherries and Apricot

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INGREDIENTS

(makes 12 cupcakes)

- 85g butter at room temperature
- 170g sugar
- 2 medium eggs
- 210g flour
- 1 ½ tsp baking powder
- 90ml kefir or buttermilk
- 1tsp vanilla extract

- 1 cup of shredded coconut
- 100g chopped white chocolate
- 1 big apricot or 2 small
- half a cup of fresh de-stoned cherries
- some cornflour
- 3-5 tbsp icing sugar mixed with some water or juice until runny consistency (see the video)
- coconut shavings for decoration

DIRECTIONS

1. Beat butter and sugar with a hand mixer or standing mixer until pale and creamy consistency, for 3-5 minutes.
2. Add eggs one at a time and mix well after each addition for about a minute.
3. Sift flour and baking powder in a separate bowl. Combine kefir vanilla extract.
4. Turn the mixer to medium. Mix one third of the flour mixture into the egg and butter mixture and mix well. Add one third of the kefir and mix well. Continue until you have combined all ingredients.
5. Add the shredded coconut, white chocolate and fold in with a spatula.
6. Line a 12-hole muffin tray with cupcake cases. Add one tablespoonful of batter to each cupcake case.
7. Cut the apricot and cherries into small pieces and mix with a little corn starch just so that the fruits are covered. This will stop the liquid from the fruit escaping.
8. Top the cupcake batter with half of the fruit and then divide the rest of the batter between the cupcakes. Top with the leftover fruit.
9. Bake the cupcakes in 180°C bottom top heat at the middle shelf of the oven for about 25 minutes. Test if

cupcakes are ready with a wooden skewer. If the skewer comes out clean the cupcakes are ready.

10. Remove from oven and allow to cool completely.

11. Make the icing and drizzle over the cupcakes. Then decorate with some coconut shavings.