

Yield: 1 dozen cupcakes

Coconut cupcakes:

½ cup unsalted butter, softened
¾ cup granulated sugar
3 large egg whites
½ tsp. vanilla extract
1½ cups all-purpose flour
1½ tsp. baking powder
½ tsp. kosher salt
½ cup coconut milk
¼ cup sour cream
Optional: ¼ cup sweetened coconut flakes

Coconut buttercream:

½ cup unsalted butter, softened
8 ounces cream cheese, softened
4 cups confectioners' sugar
¼ tsp. kosher salt
Coconut extract (optional)

Toppings: White fudge-covered Oreos, white fondant, melted dark chocolate, sweetened flaked coconut

Method:

1. Preheat oven to 350 F.
2. For the cupcakes: In the bowl of a stand mixer fitted with a paddle attachment, beat the butter and sugar until light and fluffy.
3. Slowly beat in the egg whites. Beat in the vanilla extract.
4. Add the flour, baking powder, salt, coconut milk, and sour cream; beat just to combine.
5. If desired, fold in coconut flakes.
6. Portion evenly into cupcake liners in a cupcake pan and bake for 16–20 minutes or until a wooden pick inserted in the centers comes out clean.
7. Cool cupcakes completely.
8. Prepare the frosting: Beat the butter and cream cheese until light and fluffy. Beat in confectioners' sugar, salt, and extract to combine.
9. Decorate Oreos to create polar bear faces.
10. Pipe buttercream onto cooled cupcakes; top with bear faces, and serve.

