



Go Green with Pandan

Irish Cappuccino Coconut Cupcakes

Brightens up your day with fudge flavor and glowing green coconut

Bright Green Coconut

1 cup flaked sweetened coconut
1/16 to 1/8 teaspoon pandan paste

Cupcake Batter

1-1/2 cups all purpose flour
1 cup granulated sugar
1/3 cup Natural Cocoa Powder unsweetened
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup prepared strong coffee
1 teaspoon Mexican or strong vanilla
3/4 cup lite coconut milk

1/3 cup melted unsalted butter
1/2 Tablespoon Balsamic vinegar
1 small egg

Coconut Filling

4 ounces cream cheese
3 Tablespoons granulated sugar
1 small egg
1/8 teaspoon pandan paste

Rich Fudge Frosting:

2 Tablespoons lite coconut milk
2 Tablespoons butter
4 ounces semisweet dark chocolate, broken in chunks
1 Tablespoon prepared coffee
1/2 teaspoon Mexican or strong vanilla
1-1/4 cups sifted confectioners' sugar or as needed

Preheat oven to 350 degrees F. Line regular size cupcake pans with 12 paper liners.

Prepare Pandan Coconut: In a medium sized bowl, combine flaked coconut with pandan paste until coconut is evenly colored. Set pandan coconut aside.

Prepare Cupcake Batter: In a mixing bowl, combine flour, sugar, cocoa, baking soda, and salt. Add coffee, vanilla, coconut milk, melted butter, vinegar, and egg; mix on low speed for 30 seconds; scrape down; then beat for 2 minutes on medium speed until smooth. Set aside.

Prepare Pandan Filling:

In a medium sized bowl, mix cream cheese and granulated sugar; add egg; mix in pandan paste until uniform color; stir in reserved 1/2 cup prepared Pandan coconut. Set pandan coconut filling aside.

Spoon about 1-1/2 Tablespoons chocolate batter into 12 paper lined muffin cups; top with 1 Tablespoon Pandan coconut filling, lightly spread over chocolate layer; spoon about 2 Tablespoons chocolate batter over the top of each cupcake, making sure that the chocolate covers the filling. Bake in

preheated 350F degree oven for 25 minutes. Cool for 10 minutes; remove to cooling rack.

Prepare Fudge Frosting: In a medium sized microwave safe bowl, place coconut milk, butter, chocolate, and coffee; cook on high power in microwave oven for about 1 minute or chocolate is soft; stir to combine. Add vanilla. Slowly add sifted confectioners' sugar, mixing until smooth fudge frosting forms.

Generously spread top of cooled cupcakes with fudge frosting; place small dollop of pandan coconut in center of each cupcake. Cool. To quickly set frosting, place in refrigerator. Store cupcakes in refrigerator until serving. Yield: 12 cupcakes

Cook's Note: If you are not able to find Pandan paste, the recipe can be made using a bright green food coloring. The recipe will also turn out if you use large eggs.

About the Recipe: Dark rich chocolate cupcakes are flavored with a touch of coffee and vanilla. The cakes are filled with a smooth emerald green cream cheese coconut layer. Fudge frosting generously glazes over the top with a delightful dollop of March green coconut.

What is Pandan? It's a herbaceous tropical plant with long green leaves, that are used to add a unique taste, aroma, and bright green color to Thai or Asian desserts. It can be purchased as a ready-to-use paste in Asian specialty stores.

