



### **Coconut Almond Popover Cupcakes**

*Baking cupcakes in a popover pan makes them super-sugar- crusty*

- 1/4 cup sweetened coconut
- 2 Tablespoons unsalted butter or avocado oil as needed
- 2 Tablespoons raw sugar (turbinado sugar) or as needed
- 1-1/3 cups all-purpose flour
- 2 Tablespoons cornstarch
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, room temperature
- 3/4 cup granulated sugar
- 1 large egg, room temperature
- 1 cup coconut milk, stirred until smooth
- 1/4 cup Amaretto almond-flavored liqueur
- Chocolate Almond Ganache Frosting**
- 1/2 cup heavy cream
- 2 cups dark (60%) chocolate, broken in pieces
- 1 Tablespoon honey
- 1 teaspoon almond extract

**Toppings:** as desired – toasted sliced almonds, toasted coconut, turbinado sugar

**Toast Coconut:** In a small skillet, cook sweetened shredded coconut over medium heat, stirring until golden brown. Remove from skillet to small plate. With your hands, lightly crush coconut into smaller pieces. Set it aside.

**Before Beginning:** Coat a 6-cup nonstick popover pan with butter and sprinkle inside and bottom lightly with turbinado sugar; set aside. Preheat oven to 350 degrees F.

**Combine Dry Ingredients:** In a medium sized bowl, combine flour, cornstarch, baking powder, salt, and toasted coconut pieces. Set it aside.

**Prepare Cupcake Batter:**

- In a mixing bowl, cream butter, and sugar, beating about 5 minutes until mixture is white and fluffy, scrape down several times. Add egg; beat for about 1 minute on medium speed.
- Combine liquid ingredients: In a measuring cup, combine stirred coconut milk and liqueur. Alternately beat the dry and wet mixtures into the butter mixture, starting and ending with dry ingredients. After each addition, mix on low speed for about 30 seconds and then 1 minute at medium speed.

**Baking the Cupcakes:** Evenly, fill the popover cups about 1/2 full; sprinkle the top of each cupcake with turbinado sugar. Bake in a preheated 350-degree F. oven for 20 to 25 minutes and tests done. Remove from oven; cool in pan for about 3 to 5 minutes. Carefully loosen sides of cupcakes; invert onto rack to cool. Clean off excess sugar from baking pan. Bake the remaining 2 cupcake batter. Cool cupcakes completely.

**Frosting the Cupcakes:** Place heavy cream in a small saucepan over medium heat, cook until warm. Remove from heat, add chocolate pieces; stir until smooth. Stir in honey and almond extract. Place in small bowl, cover; chill about 15 to 20 minutes until chocolate is lightly thickened and can hold a shape. (Don't let it become too solid) Spoon frosting into piping bag fitted with a star tip. Pipe frosting onto cupcakes; garnish with toasted almonds, coconut, and/or turbinado sugar.; Yield: 8 large cupcakes

**Cook's Note:** I used a nonstick Nordic Ware Grand 6 cup Popover baking pan. If you use a smaller popover pan, you will be able to make more cupcakes, but they might be smaller. I also prepared the frosting in a microwave using medium power, which I found was easier. Watch the ganache frosting carefully as it can turn solid quickly. If that happens, cook the chocolate in a microwave safe bowl until softens. If it's too soft, chill it for several minutes until frosting consistency.

**Recipe Inspired by:** CuisineAtHome.com April 2007.

**About the Recipe:** These decadent cupcakes are lightly flavored with almond, sweet coconut, and topped with a dark chocolate ganache frosting, which is garnished with toasted almonds, coconut, and sugar sprinkles.

Baking them in a popover pan creates a super-crusty, sugar-sweet crust, which is deliciously addictive. They are very elegant cupcakes.