



### **Irish Peppermint Coconut Cupcakes**

*Brighten your day with fudge frosting and a green coconut accent.*

#### **Bright Green Coconut**

1 cup packed sweetened flaked coconut

1/8 teaspoon peppermint extract

1/4 teaspoon natural green food coloring (or pandan paste for natural flavor)

#### **Cupcake Batter**

1-1/2 cups all-purpose flour

1 cup granulated sugar

1/3 cup unsweetened natural cocoa powder

1 teaspoon baking soda

1/2 teaspoon salt

1/4 cup strong prepared coffee

1 teaspoon strong vanilla extract

3/4 cup light coconut milk

1/3 cup melted unsalted butter

1/2 tablespoon balsamic vinegar

1 large egg

### **Coconut Filling**

4 ounces cream cheese, softened  
3 tablespoons granulated sugar  
1 large egg white  
1/8 teaspoon peppermint extract  
1/4 teaspoon natural green food coloring  
1/2 cup reserved bright green coconut (from above)

### **Fudge Frosting**

2 tablespoons light coconut milk  
2 tablespoons butter  
4 ounces dark chocolate chips  
1 tablespoon prepared coffee  
1/2 teaspoon strong vanilla extract  
1-1/4 cups sifted confectioners' sugar (or as needed)

Preheat oven to 350°F. Line a 12-cup muffin pan with paper liners.

**Prepare Bright Green Coconut:** In a medium bowl, toss coconut with peppermint extract and green coloring until evenly tinted. Set aside.

**Prepare Batter:** In a large bowl, whisk flour, sugar, cocoa, baking soda, and salt. Add coffee, vanilla, coconut milk, melted butter, vinegar, and egg. Mix on low 30 seconds, scrape bowl, then beat on medium 2 minutes until smooth. Set aside.

**Prepare Filling:** In a medium bowl, beat cream cheese and sugar until smooth. Add egg white, peppermint extract, and green coloring; mix until uniform green. Stir in 1/2 cup prepared green coconut. Reserve remaining coconut for topping.

**Assemble:** Spoon 1½ tablespoons batter into each liner. Top with 1 tablespoon filling; spread lightly. Cover with 2-3 teaspoons more batter (ensure filling is fully covered). Bake 25 minutes or until a toothpick in chocolate part comes out clean. Cool 10 minutes in pan, then transfer to rack.

**Prepare Frosting:** In a microwave-safe bowl, combine coconut milk, butter, chocolate, and coffee. Microwave in 20-30 second bursts, stirring until smooth. Stir in vanilla, then gradually add confectioners' sugar until spreadable fudge consistency forms.

Frost cooled cupcakes generously. Top each with a small dollop of reserved green coconut. Refrigerate to set frosting; store in fridge until serving. Yield: 12 cupcakes.

**Cook's Note:** Use gel or natural green coloring for vivid emerald hue without thinning batter/filling. If you use Pandan paste it adds a subtle tropical note.

**About the Recipe:** Dark chocolate cupcakes get a hint of coffee and vanilla for depth. They're filled with a smooth emerald-green peppermint coconut cream cheese layer and

crowned with fudge frosting plus a delightful bright green coconut dollop; sweet festive joy for body, mind, and spirit!

