

Vanilla Cupcakes with Mango Coconut Buttercream Frosting

Cupcakes:

½ cup butter, softened
2 eggs, room temperature
2 tsp vanilla extract
1 ½ cups of cake flour, sifted
1 ½ tsp baking powder
½ cup milk

Preheat oven to 350 degrees and line a muffin pan with paper liners. In a mixing bowl, mix butter and sugar together until creamy. Beat in the eggs one at a time, then stir in vanilla. In another bowl, combine flour and baking powder. Add the flour mixture to the creamed mixture and mix well. Stir in milk until batter is smooth. Spoon batter into the paper liners. Bake for 20 - 25 minutes. Let cool to room temperature.

Buttercream:

1 Mango
½ stick of butter, softened
½ tbsp of sugar
2 c of powdered sugar
Toasted Coconut

Peel and dice one mango and place in a small bowl. Add a ½ tablespoon of sugar and puree in a blender. You can also chopped the mango in small pieces if you desire. Cream the butter in a mixing bowl for about two minutes. Add the powdered sugar and mix well. Add the mango and continue to mix. Fill a piping bag with the frosting and design your cupcakes. Top with toasted coconut.