



Piña Colada Cupcakes

with Coconut Buttercream

 40-50min  2 Servings

Yes, we like piña coladas—especially in cupcake form! Let the tropical vibes travel to you in these festive and decadent treats. We combine fresh pineapple, lime, and coconut into a flavor-packed batter, then bake the cupcakes until light and golden. Rich coconut buttercream whips up easily with rum extract, giving the frosting that quintessential island flavor! (2-p plan makes 7 cupcakes; 4-p pla makes 12)

What we send

- 4 oz pineapple cup
- 1 lime
- 5 oz granulated sugar
- 5 oz all-purpose flour ¹
- 13.5 oz can coconut milk ¹⁵
- ¼ oz baking powder
- 5 oz confectioners' sugar
- 4 (1 oz) unsweetened shredded coconut ¹⁵

What you need

- ½ cup neutral oil
- 1 large egg ³
- vanilla extract
- kosher salt
- 1 cup butter, softened ⁷

Tools

- 12-cup cupcake tin
- microplane or grater
- mixer with whisk attachment

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 56g, Carbs 51g, Protein 5g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Line a 12-cup cupcake tin with 7 liners.

Drain **pineapple**, reserving **juice** (about ¼ cup). Save a few pineapple cubes for decoration and finely chop the rest. Zest **all of the lime** into a large bowl; cut lime into thin slices for decoration, if desired.



4. Bake cupcakes

Spoon a generous ⅓ **cup batter** into prepared cupcake tin (sprinkle **some of the remaining shredded coconut** over top for a toasted flavor, if desired).

Bake on center oven rack until edges begin to brown and a toothpick comes out clean, 23-25 minutes. Let cool completely.



2. Start batter

To bowl with **lime zest**, stir to combine ⅓ **cup granulated sugar**, **1 large egg**, ½ **cup oil**, and **1 teaspoon vanilla**.



5. Make buttercream

Using an electric mixer with a whisk attachment, beat **1 cup softened butter** in a medium bowl until pale in color, about 2 minutes. Add **all of the confectioners' sugar** and beat until combined. Add **1 tablespoon coconut milk**, **1 teaspoon rum extract**, and a **pinch of salt**. Beat until light and fluffy, about 3 minutes more.



3. Finish batter

Add **reserved pineapple juice**, **flour**, ¼ **cup coconut milk** (shake can before opening to reintegrate the solids), and **1 teaspoon each of baking powder and salt**. Stir until just combined. Fold in **chopped pineapple** and ½ **cup shredded coconut** until evenly combined.



6. Frost & serve

Frost **piña colada cupcakes** and decorate with **reserved pineapple chunks**, **lime slices**, and **remaining shredded coconut**. Enjoy!