

makes about two dozen

almond joy cakes.

INGREDIENTS

- 1 ½ cups all purpose flour
- ¼ teaspoon baking soda
- 2 teaspoons baking powder
- ¾ cups unsweetened cocoa powder
- ⅛ teaspoon salt
- 4 tablespoons butter (room temperature)
- 1 ½ cups sugar
- 2 large eggs (room temperature)
- 1 cup coconut milk
- 1 cup shredded coconut
- ½ teaspoon vanilla
- ½ teaspoon coconut extract
- ¼ cup rum



- 1 Preheat oven to 350. Line muffin tins with paper liners. Spray with non-stick butter spray and sprinkle the bottom of the liners with powdered sugar.
- 2 Combine flour, baking soda, baking powder, cocoa powder, salt, and shredded coconut in a medium bowl. Set aside.
- 3 In a mixer on medium speed, cream butter and sugar.
- 4 Add eggs, one at a time, mixing well between each mixture.
- 5 Add vanilla and coconut extracts.
- 6 Alternately mix flour mixture and coconut milk into the batter, mixing until just combined.
- 7 With the mixer on low, add rum.
- 8 Divide batter evenly into the prepared cups, filling each about three-quarters full.
- 9 Bake for 18-20 minutes, rotating the pan half way through, until a toothpick inserted in the center comes out clean. Move to wire racks for cooling.
- 10 Top each cake with Coconut Buttercream Frosting (see recipe below). It is best to use a large round tip and just pipe it on in a circular fashion.
- 11 Complete the cupcake with the Chocolate+Almond Topping (see recipe below).
- 12 Serve and store at room temperature.

coconut buttercream frosting.

INGREDIENTS

- ½ cup butter (room temperature)
- 3 ounces cream cheese (room temperature)
- ¼ cup coconut milk
- ½ teaspoon vanilla extract
- ¼ teaspoon coconut extract
- 16 ounces powdered sugar

- 1 Beat butter and cream cheese in an electric mixer on medium speed until creamy.
- 2 Gradually add powdered sugar on low speed until blended.
- 3 Slowly beat in the coconut milk and extracts.
- 4 Increase the mixer to medium speed and beat until smooth.

chocolate+almond topping

INGREDIENTS

- 2 cups milk chocolate chips
- 1 ½ tablespoons coconut oil (vegetable oil may be used instead)
- 24 whole, raw almonds

- 1 Press an almond into the top of each frosted cupcake and place in the freezer for about 5 minutes.
- 2 Meanwhile, melt chocolate chips and oil in a double boiler.
- 3 Transfer the melted chocolate into a wide mouthed mug.
- 4 Remove cupcakes from freezer and dunk the tops into the melted chocolate.
- 5 After the cakes are dunked, place in the refrigerator to set the frosting!

our secret

THE MOIST MAKER

- **Every** time a batch of cakes goes in the oven, a small oven-proof container of water goes in with them. We put the pan with water below the muffin tins and as the water evaporates in the heat, the cakes become perfectly moist.