

NIKKI LILLY'S WHITE CHOCOLATE & COCONUT CUPCAKES

YOU'LL NEED...

3 medium egg, beaten
100ml milk
1½ tsp vanilla extract
175g golden caster sugar

50g desiccated coconut
200g self-raising flour
50g melted butter
100g white chocolate, melted

GET BAKING...

- 1 Line a 12-hole muffin tin with paper cases and heat oven to 180C/160C fan/gas 4.
- 2 Whisk together the eggs, milk and vanilla.
- 3 Whizz the sugar with the coconut in a food processor until very finely ground.
- 4 Tip into a big mixing bowl with the flour and mix. Add the whisked egg mixture, melted butter and chocolate, then stir together until smooth.
- 5 Spoon into the cases (they will be quite full) and bake for 18-20 mins on a middle shelf until golden and a skewer poked into the middle comes out clean.
- 6 Cool the cakes on a wire rack.

TO MAKE THE FROSTING...

- 1 Put the chocolate, butter and icing sugar in a big bowl and beat together with an electric whisk until just combined.
- 2 Spread some of the frosting generously over the top of the cooled cakes – you don't have to go right to the edges. Once you've done all 12, scrape the rest of the icing into a piping bag fitted with a 1-2cm nozzle, and pipe a ring around the top.
- 3 Put 3 mini chocolates of your choice into the middle of each cake and enjoy.



**TOGETHER,
WE CAN**

**BBC
Children
in Need**