
Pina Colada Cupcakes

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Servings: 12

Preparation Time: 45 minutes

Start to Finish Time: 2 hours 30 minutes

FOR THE PINEAPPLE CURD

1/4 cup granulated sugar

1/2 cup pineapple juice

1/4 teaspoon Kosher salt

2 large eggs

2 egg yolks

2 tablespoons unsalted butter

1 tablespoon white rum (optional)

FOR THE CUPCAKES

1 1/2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon Kosher salt

1 stick unsalted butter, room temperature

3/4 cup granulated sugar

1/4 cup packed light brown sugar

2 large eggs

1 teaspoon pure vanilla extract

1/2 cup whole milk

FOR THE FROSTING

1 1/2 sticks (12 tablespoons) unsalted butter, room temperature

3 cups confectioner's sugar

1/2 teaspoon coconut extract

3 tablespoons whole milk

1 1/2 cups sweetened shredded coconut

Make the pineapple curd: In a medium saucepan, whisk the granulated sugar, pineapple juice and salt. Whisk in the eggs and egg yolks until combined. Cook over medium heat, whisking constantly and reducing the heat if the mixture starts bubbling too much, until the curd is the consistency of pudding, 7 to 8 minutes (you should have a little over one cup).

Remove from the heat and whisk in the butter and rum, if using. Strain the curd through a fine-mesh sieve into a bowl, pressing it through with a rubber spatula. Cover with plastic wrap, pressing it directly on the surface. Refrigerate until completely cooled, about two hours.

Meanwhile, make the cupcakes: Preheat the oven to 350 degrees. Line twelve muffin cups with paper or foil liners. In a medium bowl, whisk the flour, baking powder and salt. In a large bowl, combine the butter, granulated sugar and brown sugar and beat with a mixer on medium-high speed until light and fluffy, 3 to 4 minutes. Beat in the eggs, one at a time, then beat in the vanilla. With the mixer on medium speed, beat in half of the flour mixture, then the milk, then the remaining flour mixture until combined.

Divide the batter among the muffin cups, filling them two-thirds full. Bake until a toothpick inserted in the centers of the cupcakes comes out clean, 20 to 25 minutes. Transfer to a rack and let cool for 10 minutes in the pan. Then remove the cupcakes to the rack to cool completely.

Make the frosting: In a large bowl, combine the butter and confectioner's sugar. Beat with a mixer on medium-high speed until smooth and fluffy, 2 to 3 minutes. Add the coconut extract and milk. Beat until smooth.

Using a paring knife, cut a slit in the top of each cupcake, cutting about three-quarters of the way down. Fill a piping bag with the pineapple curd. Pipe the curd into the slit in each cupcake. Fill another piping bag with the frosting and pipe onto the cupcakes (or spread the frosting on the cupcakes). Top with the shredded coconut.

Yield: 12 cupcakes

Dessert

Per Serving (excluding unknown items): 374 Calories; 24g Fat (57.5% calories from fat); 5g Protein; 35g Carbohydrate; trace Dietary Fiber; 165mg Cholesterol; 195mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 1 1/2 Other Carbohydrates.