

Pumpkin Coconut Cupcakes



Ingredients

3 eggs, room temperature

One 14-oz. can sweetened condensed milk

1/3 cup pumpkin puree

1 tsp. ground cinnamon

2 Tbsp. grated Parmesan cheese

3 Tbsp. cornstarch

1 tsp. baking powder

3 cups sweetened coconut flakes, divided

Glaze

1 Tbsp. coconut milk

1/8 tsp. coconut extract

1/4 cup powdered sugar

Fresh mint

Directions

Preheat oven to 350 F. Fill a standard muffin pan with cupcake liners and set aside. Cover a baking sheet with parchment paper; set aside.

Crack eggs into a medium bowl and lightly whisk for about 30 seconds. Stir in condensed milk, pumpkin, cinnamon, cheese, cornstarch and baking powder, then mix until well blended. Add 1-3/4 cups of coconut flakes and mix well.

Scoop batter using an ice cream server, dispense into prepared muffin pan, and place cupcakes in oven. Bake for 18 to 20 minutes, or until a wooden pick inserted into the center comes out clean. Remove from oven and place on cooling rack.

Prepare glaze while cupcakes are baking by whisking coconut milk, coconut extract and powdered sugar together in a small bowl until smooth. Thicken glaze, if needed, by adding more sugar; set aside. Sprinkle reserved coconut flakes onto the prepared baking sheet and set aside.

When cupcakes are done, leave temperature set at 350 F, place baking pan of coconut flakes in oven, and toast for 5 to 10 minutes. Remove from oven and place on rack. Drizzle glaze over cupcakes, top with toasted coconut and garnish with fresh mint.