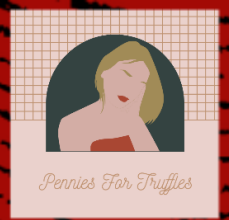


# ITALIAN CREAM CUPCAKES



## INGREDIENTS

### Cakes:

- 5 whole eggs, separated
- ½ cup unsalted butter, softened
- 1 cup vegetable oil
- 1 cup sugar
- 1 tablespoon vanilla extract
- 1 cup sweetened, flaked coconut
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup buttermilk

### Frosting:

- 1 16oz package of cream cheese, softened
- 1/4 cup unsalted butter, softened
- 1 teaspoon vanilla extract
- 1/2 to 2/3 pound of powdered sugar, sifted
- 1/2 cup finely chopped pecans
- 1/2 cup sweetened, flaked coconut

## PREPARATION

1. Preheat oven to 350°F.
2. Spray or line cupcake pans
3. In a mixer, beat the egg whites until stiff and forming peaks. Put aside into a clean bowl.
4. Combine the butter, oil and sugar, mix until light and fluffy.
5. Sift flour, baking soda and baking powder. Then alternate adding this and buttermilk to the oil mixture, about 2 tablespoons at a time. Mixing for a few seconds with each addition and scraping down the sides with a spatula.
6. Fold in the egg whites with a spatula.
7. 3/4 fill the cupcake tins or cups and bake for 13-20 minutes. The cakes will begin to brown and a toothpick should come out clean when inserted.
8. Remove the finished cakes from the oven and cool on a cooling rack. When the cakes are cooling begin the frosting.
9. Beat together the cream cheese and butter.
10. Add in the vanilla extract.
11. Add the powdered sugar, about two tablespoons at a time, and add to desired sweetness.
12. Stir in the coconut and pecans, leaving some to decorate the cupcakes with.
13. Top the cupcakes with the desired amount of frosting, pecans and coconut.
14. As always, enjoy and let me know how it goes!