



Let it Snow Cupcakes

These cupcakes have a velvety texture and lovely lemon-coconut flavor.

Makes 12 cupcakes

Ingredients

1 $\frac{1}{4}$ cups white gold all-purpose flour blend

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{2}$ cup coconut oil or butter, room temperature

$\frac{2}{3}$ cup granulated sugar

2 large eggs

2 tablespoons lemon juice

$\frac{1}{2}$ cup coconut flakes

1 teaspoon grated lemon zest

$\frac{1}{2}$ cup white chocolate chips

Preparation

1. Preheat the oven to 350°F and line a 12-cup cupcake pan with paper liners.
2. Using a sifter, sift together the flour mix, baking

powder and baking soda.

3. In a large bowl, combine the oil, sugar, eggs and lemon juice. Sift the flour mix into the egg mixture, add the coconut flakes, and mix until smooth. Fold in the lemon zest and the white chocolate chips.
4. Fill the paper liners until they are three-quarters full and bake for about 15 minutes, until a toothpick inserted into the middle of a cupcake comes out clean. Transfer to a wire rack and cool for about 10 minutes before serving. May be kept in an airtight container for up to 2 days.

HAPPY BAKING!