

Piña Colada Cupcakes

aside.

3. Beat eggs and sugar together with a mixer. While stirring, drizzle in oil until mixture is smooth. Add avocado puree and lime zest. Add flour and milk alternately.
4. Pour cupcake batter into twelve paper cupcake molds and bake for about 20 minutes.
5. Combine cream cheese, coconut cream, and icing sugar with a mixer.
6. Once the cupcakes are baked and have completely cooled, pipe the frosting with a pastry bag*, sprinkle with toasted coconut and garnish with grilled pineapple wedges and maraschino cherries.

bottom. Bend the end to close the cone properly. Cut the tip at an angle and you're ready to frost your cupcakes like a pro!