

Coconut ice cupcakes with vanilla rose syrup



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- Sub Category Name
Food
Sweets
- Recipe Source Name
Real High Tea at Home Recipes

Used Teas



Exceptional Rose
With French Vanilla

Ingredients

Coconut ice cupcakes with vanilla rose syrup Cupcakes

- 150g unsalted butter
- $\frac{3}{4}$ cup of castor sugar
- $\frac{1}{2}$ teaspoon vanilla bean paste
- 2 eggs



- 1 cup wholemeal self-raising flour
- 1 cup desiccated coconut
- 1/3 cup ground almonds
- 1/3 cup coconut cream

Syrup

- 3 Dilmah Rose with French Vanilla tea bags
- ¾ cup very hot water
- 1 cup of castor sugar
- ½ tsp vanilla bean paste

Methods and Directions

Coconut ice cupcakes with vanilla rose syrup

- Beat butter, sugar and vanilla bean paste until light and fluffy.
- Add eggs, one at a time, beating well after each addition.
- In another bowl combine flour, desiccated coconut and ground almonds.
- Fold flour mixture and coconut cream alternatively into creamed butter mix.
- Spoon into patty cases or a greased cupcake tray and bake at 180°C (160°C fan forced) for 15-20 minutes.
- Remove from oven and pierce tops of cupcakes with a skewer.
- Spoon over hot syrup and cool slightly in pan before removing.
- To make the syrup, boil water and leave to stand for 5 minutes.
- Place 3 Dilmah Rose with French Vanilla leaf bags into a mug or teapot.
- Measure out ¾ cup recently boiled water and pour over tea bags. Steep for 3 minutes.
- Place castor sugar and vanilla bean paste in a small saucepan.
- Remove tea bags and add tea to the saucepan. Stir over low heat until sugar dissolves.
- Turn heat to high and bring to the boil without stirring.
- As soon as syrup begins to boil remove from heat.
- Spoon over hot cupcakes and serve.

Serving Suggestion

- Serve this with your favourite cup of Dilmah Pure Ceylon tea