

INDONESIAN STEAMED COCONUT CUPCAKE

Prep time: 15 minutes

Cook time: 1 hour on high

Makes 6 or 7 small cupcakes



These little coconut cupcakes are not only adorable; they are little bites of deliciousness! *Putu Ayu* is a dessert traditionally made with pandan leaves, which release a vibrant green extract when puréed. It is sometimes a challenge to find pandan leaves at the grocery store, so I often resort to using a few drops of food coloring. The slow cooker's ability to steam these cupcakes at a steady temperature gives great results. What's even better is that you don't have to mess with any added oil or butter. I like serving these with sliced mango. I use small individual silicone cupcake molds for this recipe.

Cooking spray

½ cup unsweetened shredded coconut
 2 tablespoons water, plus more if needed
 Pinch salt (optional)
 1 large egg
 ½ cup sugar
 ½ cup all-purpose flour
 ½ teaspoon baking powder
 ¼ cup plus 2 tablespoons coconut milk
 1 to 2 drops green food coloring (optional)

1. Place a rack in the slower cooker. If you don't have a rack, make 6 or 7 aluminum foil balls with an indent in the middle (to hold cupcake molds securely). Make sure the foil balls are ¾ to 1 inch high. Pour hot water to the top of the rack or foil balls. Wrap the slow cooker lid tightly with a kitchen towel, tying the ends up on top, to prevent condensation on the lid from dripping on to the cupcakes. Cover and set on high while you prepare the cupcakes.
2. Spray 6 or 7 standard-size silicone cupcake molds lightly with cooking spray.
3. In a small bowl, combine the coconut, water, and salt, if using, so that the coconut is just moistened. Add a little more water if needed. Set aside.
4. In a medium bowl, using a hand mixer on medium to medium-high speed, beat the egg and sugar together until pale and creamy, about 1 minute.

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5. Sift the flour and baking powder into the egg mixture and stir until just combined.
6. Add the coconut milk and green food coloring, if using, to the batter and mix again until combined.
7. In each cupcake mold, layer about 1 spoonful of coconut on the bottom. Press the coconut down until it is firmly packed.
8. Fill the molds with the batter, leaving $\frac{1}{4}$ inch of space at the top.
9. Place the molds in the slow cooker, cover, and cook on high for 1 hour, or until a toothpick inserted in the center of the cupcakes comes out clean.
10. Remove the cupcakes from the slow cooker and let them rest on a cooling rack for about 5 minutes.
11. Gently turn the cupcakes upside down and release them from the molds. Serve with the coconut layer facing up.

OPTION TIP: If you have access to pandan leaves, for step 6, chop 2 leaves and place them in a blender with the coconut milk, and blend until puréed. Strain the blended coconut milk through a fine-mesh sieve covered with cheesecloth into a bowl, then mix with the batter.

Per Serving: Calories: 268; Total fat: 15g; Protein: 4g; Carbs: 30g; Fiber: 3g; Sugar: 19g; Sodium: 21mg