

# CHOCOLATE COCONUT STEAMED CUPCAKES

By Sara Conforto



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

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**Ingredients :** 6-10

- 110 g shredded coconut - 110 g dark chocolate bits - 200 g self raising flour - 200 g brown sugar - 1 tsp baking powder - 30 g cocoa powder - 50 ml water - 3 eggs

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1. Place oil, water and eggs in metal bowl, then place all dry ingredients on top.
2. Run the PASTRY/CAKE program and scrape sides as needed
3. Pour the cake batter into the individual cupcake moulds, only filling half way up to allow room to rise.
4. Fill the metal bowl with 500ml water and run the rinse cycle. Discard dirty water.
5. Fill the metal bowl with 500ml water and attach the XXL steamer.
6. Load the steamer with the half filled cupcake moulds and place lid on the steamer.
7. Run the STEAM program for 20 minutes / 120 temp
8. Once cooked, remove form steamer taking care to use tongs and allow to cool for 5 minutes
9. Serve warm with a dusting of icing sugar or allow to cool and ice with chocolate or vanilla buttercream.

**Chef?s tip :**

The coconut oil can be substituted with canola, sunflower or almond oil. The shredded coconut can be

substituted with hazelnut meal or almond meal. Milk chocolate or White chocolate bits can be used instead of the dark chocolate or a combination of all three. The eggs used were 55g if using larger eggs you may need to reduce the amount of water to 25ml

Cook Expert ■

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