

Samoas Cookies Cupcakes

Samoas Cookies Cupcakes Recipe

Samoas Cupcakes topped with a delicious caramel frosting, drizzled with chocolate and sprinkled with toasted coconut. My favorite Girl Scout cookie in cupcake form! I am a huge fan of girl scout cookies, especially the samoas. About two months ago I made some incredible Samoas Cookie Bars, however, that was not enough to satisfy my Samoas craving. These decadent and moist chocolate cupcakes swirled with a rich caramel frosting topped with a milk chocolate drizzle and toasted coconut are sure to satisfy even the worst cravings!



Can I Use Boxed Cake Mix for the Cupcakes?

If you want to make these cupcakes easier to make, you can use a box cupcake mix. When you make the cake mix, you will need to add the coconut extract to the cake mix batter. This is the only thing that is different from making the cake mix.

How to Toast Coconut for These Cupcakes

There are 2 ways that you can toast coconut. Some people do it

in a skillet. I like to toast the coconut in the oven. It is a much easier way. Place the coconut on a cookie sheet and bake it in the oven for about 10 minutes. The coconut will become a toasted brown color when it is done.

How to Store these Cupcakes

After you have made the cupcakes, you want to make sure they are stored properly. As long as the cupcakes are stored well, the cupcakes will last about 4 to 5 days. The cupcakes need to be stored in an airtight container or wrapped with plastic. Store them at room temperature for the best results. The cupcakes can be stored in the refrigerator and this will help them to last another day or two but the refrigerator makes cake dry out faster and these cupcakes will taste dry and stale.

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Can Samoa Cupcakes be Frozen

If you have too many cupcakes that will not be eaten before they go bad, then you can also freeze the cupcakes. You will want to freeze the cupcakes before you store them in a container or a freezer bag. Place the cupcakes on a cookie sheet or plate in order to freeze them. Once they are frozen you can put them in the container. This will keep the cupcakes and frosting from sticking to one another. When you are ready to thaw the cupcakes, you will want to remove the plastic before letting it thaw.

Ingredients for Samoa Cupcake

- Flour
- Natural cocoa powder
- Butter
- Sugar
- Salt
- Baking soda
- Vanilla extract
- Coconut extract
- Eggs
- Milk
- Brown sugar
- Powdered sugar
- Sweetened shredded coconut
- Milk chocolate chips

How to make Samoas Cookies Cupcakes

Preheat the oven to 350 F. Line muffin pan with paper liners.

In a medium bowl, whisk together the flour and cocoa powder.

In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, sugar, salt, baking soda, vanilla, and coconut extract until fluffy and light, at least 3-4 minutes. Add eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. With the mixer on low speed add in the dry ingredients in three batches, alternating with the milk beating just until combined.

Fill the cupcake papers 1/2 full, making sure that the batter is divided evenly. Bake, rotating tins halfway through, until a toothpick inserted in centers comes out clean, 20-22 minutes. Tilt each cupcake in the muffin pan so it sits at an angle. Allow the cupcakes to cool in the pan at this angle for 10 minutes before transferring to a wire rack to cool

completely.

How to Make Caramel Frosting

To toast the coconut, spread the coconut onto a rimmed sheet pan. Toast in a 350°F oven, stirring frequently, until the coconut is an even brown color, about 10 minutes.

To make the frosting, melt the butter in a heavy-bottomed saucepan over medium heat. Stir in the salt and brown sugar and heat the mixture to boiling, stirring constantly. Cook over low heat for 2 minutes, until the sugar is dissolved. Stir in the milk and return to a boil, stirring constantly. Remove the pan from the heat and stir in vanilla. Cool to lukewarm, about 30-40 minutes, stirring occasionally.

Once the caramel frosting mixture is lukewarm, transfer to the bowl of a stand mixer fitted with the paddle attachment. Add the powdered sugar and beat on medium-high speed until light and fluffy, about 3-4 minutes. Adjust consistency with a little more milk or powdered sugar, if necessary.

Heat chocolate chips in microwave for about 30 seconds or until drizzling consistency.

Transfer the frosting to a pastry bag fitted with a decorative tip. Pipe a spiral of frosting, beginning at the outer edge and working inward. Drizzle the frosted cupcakes with melted chocolate and garnish with toasted coconut.

Enjoy!

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Prep Time: 60 minutes ***Cook Time:*** 45 minutes ***Total Time:*** 1 hour 45 minutes

DESCRIPTION

If you love the **Samoas Cookies** that come out every year during Girl Scout cookie season, then this is the cupcake recipe you need. With all of the flavors from the classic cookie, these cupcakes are perfect for anyone who loves Samoas Cookies.

INGREDIENTS

For the Cupcakes:

- 2 cups flour
- 3/4 cup natural cocoa powder
- 12 tablespoons (1 1/2 sticks) butter, room temperature
- 1 3/4 cups sugar
- 1/2 teaspoon salt
- 1 1/2 teaspoon baking soda
- 2 teaspoons vanilla extract
- 1/2 teaspoon coconut extract
- 4 large eggs, room temperature
- 1 1/2 cups milk

For the Caramel Frosting:

- 16 tablespoons (2 sticks) unsalted butter
- 1/2 teaspoon salt
- 2 cups packed brown sugar
- 1/2 cup milk
- 2 teaspoons vanilla extract
- 4 cups powdered sugar
- 1 cup sweetened shredded coconut
- 1/4 cup milk chocolate chips

INSTRUCTIONS

1. Preheat the oven to 350 F. Line muffin pan with paper liners.
2. In a medium bowl, whisk together the flour and cocoa powder.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, sugar, salt, baking soda, vanilla, and coconut extract until fluffy and light, at least 3-4 minutes. Add eggs, one at a

time, beating until each is incorporated, scraping down sides of bowl as needed. With the mixer on low speed add in the dry ingredients in three batches, alternating with the milk beating just until combined.

4. Fill the cupcake papers 1/2 full, making sure that the batter is divided evenly. Bake, rotating tins halfway through, until a toothpick inserted in centers comes out clean, 20-22 minutes. Tilt each cupcake in the muffin pan so it sits at an angle. Allow the cupcakes to cool in the pan at this angle for 10 minutes before transferring to a wire rack to cool completely.
5. To toast the coconut, spread the coconut onto a rimmed sheet pan. Toast in a 350°F oven, stirring frequently, until the coconut is an even brown color, about 10 minutes.
6. To make the frosting, melt the butter in a heavy-bottomed saucepan over medium heat. Stir in the salt and brown sugar and heat the mixture to boiling, stirring constantly. Cook over low heat for 2 minutes, until the sugar is dissolved. Stir in the milk and return to a boil, stirring constantly. Remove the pan from the heat and stir in vanilla. Cool to lukewarm, about 30-40 minutes, stirring occasionally.
7. Once the caramel frosting mixture is lukewarm, transfer to the bowl of a stand mixer fitted with the paddle attachment. Add the powdered sugar and beat on medium-high speed until light and fluffy, about 3-4 minutes. Adjust consistency with a little more milk or powdered sugar, if necessary.
8. Heat chocolate chips in microwave for about 30 seconds or until drizzling consistency.
9. Transfer the frosting to a pastry bag fitted with a decorative tip. Pipe a spiral of frosting, beginning at the outer edge and working inward. Drizzle the frosted cupcakes with melted chocolate and garnish with toasted coconut.