



## *Lemon, Orange, Blueberry and Coconut Cupcake*

Prep time: 15 minutes

Cook time: 20 - 25 minutes

Servings: 18 cupcakes

### Ingredients:

1 cup of Orange slices cut into 1/4 pieces

1 cup of blueberries

1 cup of sugar

1/2 cup of butter (melt butter in a sauce pan)

2 eggs

2 tsp. vanilla

1 1/2 cup all-purpose flour

1 3/4 tsp. baking powder

1/2 cup of milk

1 can of Duncan Hines Creamy Home-style Lemon Supreme Frosting

1/4 cup of shredded coconut -make sure your pieces are small, dice them up if you have to.

Pre-heat oven to 350 F.

Beat in a bowl your sugar, butter, eggs, coconut pieces and vanilla.

In a separate bowl sift your flour and baking powder well. Then add the flour and baking powder to your bowl, mix with a large spoon. Finally, add your blueberries.

Pour your batter into a muffin pan or decorative cups, 1/2 fill the cups. When you're adding your mixture to the cups give each cup a good stir so the coconut and blueberries doesn't sink to the bottom of the cup.

Bake 20 to 25 minutes.

Allow to cool before you add your orange slices, frosting and coconut.

Recipe and Photo Credit:

Grand Manner Magazine

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