

Raspberry Coconut Cakes

- 1 stick butter, softened
- 1 cup sugar
- 3 eggs
- 1/2 cup all-purpose flour
- 1/4 cup self rising flour
- 1/2 cup unsweetened shredded coconut
- 1/3 cup sour cream
- 5 oz. frozen raspberries

Preheat oven to 350. Line or grease muffin pans. You can use any size, I like minis...just watch the baking time on each one. Beat butter, sugar and eggs in a small bowl with electric mixer until light and fluffy.

Stir in sifted flours, coconut, sour cream and frozen raspberries. It will be a delightful pink color! Divide mixture among baking cups, jiggle to settle batter. Bake large muffins 50 min, standard muffins 40 min and minis 20-25. The cakes should spring back when touched.

Beat butter, cream cheese and extract in small bowl until light and fluffy. Gradually beat in sifted powdered sugar.

Frost cakes with frosting and top with a raspberry. Other options include tinting the frosting a very light pink. Decorate the sides with frosting and extra coconut to make sweet little cakes. My children love to eat them plain like muffins.

- 5 tablespoons butter, softened
- 12 oz. cream cheese, softened
- 2 tsp. good vanilla
- 3 cups 10X or confectioners sugar