

Coconut Lime Snowball Cupcakes

Recipe group	Additional name	Diet factors	Portions	Portion size
Baked Goods	Baking & Pastry	VG, NF	12	3.82 oz

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	1 cup	0 lb 8.00 oz	0%	0 lb 8.00 oz	Water, room temperature	For Cupcake Batter: In the bowl of a stand mixer, combine all ingredients in step 1 and mix well with a paddle attachment.
	5 tbsp	0 lb 2.40 oz	0%	0 lb 2.40 oz	Oil, Canola	
	1 tbsp	0 lb 0.46 oz	0%	0 lb 0.46 oz	Extract, Vanilla	
	2 1/2 tsp	0 lb 0.43 oz	0%	0 lb 0.43 oz	Vinegar, Distilled White	
	1 tsp	0 lb 0.17 oz	58%	0 lb 0.41 oz	Limes, juice	



Wet and dry ingredients

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
2	1 3/4 cup	0 lb 8.05 oz	0%	0 lb 8.05 oz	Flour, All-Purpose	Add ingredients in step 2 to the mixer. Stir on low until batter is smooth and thoroughly combined. Do not over mix.
	1 cup	0 lb 7.10 oz	0%	0 lb 7.10 oz	Sugar, White, granulated	
	2 tbsp	0 lb 0.42 oz	0%	0 lb 0.42 oz	Limes, zest	
	1 1/2 tsp	0 lb 0.26 oz	0%	0 lb 0.26 oz	Baking Soda	

*Dry ingredients combined**Mixed cupcake batter*

3

Capacity
measure

EP

Trim
loss

AP Name of ingredient

Methods

Preheat oven to 350°F.
With a #20 yellow scoop,
portion batter into lined
muffin pan. Bake for 15
minutes or when cupcake
springs to the touch.
Rotate pan half way
through baking.

3

*Batter scooped**Baked cupcakes*Capacity
measure

EP

Trim
loss

AP Name of ingredient

Methods

4

1/4 cup

0 lb 1.98
oz

0%

0 lb 1.98
ozOil, Coconut,
solid

1/4 cup

0 lb 2.00
oz

0%

0 lb 2.00
ozNon-Dairy Butter,
Unsalted

2 cup

0 lb 8.70
oz

0%

0 lb 8.70
ozSugar, White,
powdered

For No Butter Buttercream:
In a stand mixer, add
coconut oil and butter
and beat with paddle
attachment until light
and fluffy. Scraping bowl
occasionally. Then add
sugar in two additions and
mix to fully combine.



Add sugars to whipped butter and oil.

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
5	4 1/2 tsp	0 lb 0.75 oz	0%	0 lb 0.75 oz	Non-Dairy Milk, Soy, unsweetened	Add all ingredients in step 5, beat on low speed to incorporate. Increase speed to high, beat until light and fluffy.
	1 tsp	0 lb 0.15 oz	0%	0 lb 0.15 oz	Extract, Vanilla	



Beat to light and fluffy.

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
6	2 cup	0 lb 5.00 oz	0%	0 lb 5.00 oz	Coconut, unsweetened, shredded	For Coconut Topping: Spread coconut onto parchment lined sheet pan, toast in oven for 5 minutes, stirring occasionally.



Toasted coconut

	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
7					To Build Cupcakes: Cool cakes completely, top with a #24 red scoop of buttercream and coat in coconut topping.

7



Butter cream on cupcakes



Coat in coconut.

RECIPE IMAGES



Coconut lime snowball Cupcake

ALLERGENS

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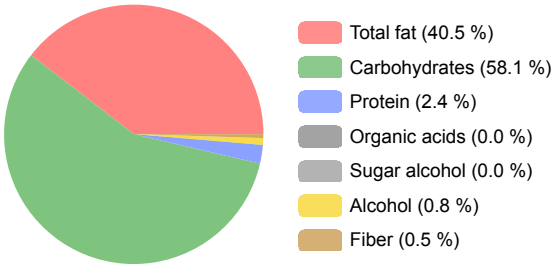
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NUTRITION INFORMATION

per portion

				Calories		RDI		Minerals		RDI					
Energy nutritives				RDI	% of energy	404.17 kcal	20 %	Salt	0.51 g						
Total fat	18.52 g	24 %	40.51 %			1,691.04 kJ		Salt	0.47 %			Vitamins			
Saturated	8.74 g	44 %	19.12 %					Sodium	202.54 mg	9 %		Vitamin A	38.73 µg	4 %	
Monounsaturated	5.92 g		12.96 %					Phosphorus	34.39 mg	3 %		Vitamin D	0.02 µg	0 %	
Polyunsaturated	2.97 g		6.49 %					Potassium	68.27 mg	1 %		Thiamine	0.03 mg	2 %	
Trans fatty acids	0.73 g		1.59 %					Iron	0.49 mg	3 %		Riboflavin	0.02 mg	2 %	
Cholesterol	0.00 mg	0 %						Calcium	8.00 mg	1 %		Niacin	0.31 mg	2 %	
Linolenic acid	2.33 g		5.09 %					Zinc	0.36 mg	3 %		Vitamin B6	0.04 mg	2 %	
Alpha-linolenic acid	518.95 mg		1.14 %					Magnesium	10.83 mg	3 %		Vitamin B12	0.02 µg	1 %	
Total Carbohydrate	57.82 g	21 %	58.12 %					Iodine	0.00 µg	0 %		Folate	0.00 µg	0 %	
Sugars total	42.21 g	84 %						Selenium	8.65 µg	16 %		Vitamin C	0.51 mg	1 %	
Added sugar	0.00 g	0 %	0.00 %					Copper	0.07 mg	8 %		Vitamin E	1.48 mg	10 %	
Lactose	0.00 g														
Fiber	1.08 g	4 %	0.51 %												
Organic acids	0.00 g		0.00 %												
Sugar alcohol	0.00 g		0.00 %												
Starch	0.26 g		0.26 %												
Protein	2.37 g	5 %	2.39 %												
Alcohol	0.50 g		0.85 %												
												Others			
												Water			28.11 g

PERCENTAGE OF ENERGY



CO2



Comparable CO2 emissions for equal sized portions.

The carbon footprint calculator is based on emission factors per kilogram calculated for individual ingredients. The calculator does not take into account emissions from food preparation.