Green Tea Coconut Cupcakes

Ingredients
Makes about 12 cupcakes

For Cupcakes
- 3/4 cup (1 1/2 stick) butter, softened
- 2 cups sugar
- 3 eggs, separated
- 1 1/2 cups sifted cake flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup coconut milk
- 1 1/2 tablespoon matcha (green tea powder)

For Frosting
- 1/2 cup (1 stick) butter, softened
- 2 cups confectioner’s sugar
- 1 tablespoon coconut milk
- 1/2 cup sweetened flaked coconut, toasted

Directions
1) Preheat oven to 350 degrees. In a mixing bowl, fitted with a paddle attachment, combine the butter and sugar. Beat until light & the butter and sugar is well mixed.
2) Add egg yolks and beat until light yellow in color and fluffy.
3) In a separate bowl, whisk together the flour, baking powder, and salt.
4) While mixing, alternate adding the flour mixture and the coconut milk.
5) Add the matcha and continue beating until well blended.
6) Meanwhile, beat the egg whites in a stand mixer or rapidly with a whisk until light and foamy. Gently fold in egg white mixture to cupcake mixture.
7) Fill into cupcake liners in a cupcake pan. Bake for about 20-25 minutes or until a toothpick inserted into the center of a cupcake comes out clean.
8) For the frosting: beat the butter with the confectioner’s sugar and coconut milk. Once cupcakes have cooled completely, frost each one and sprinkle with coconut.