



## **Pina Colada Cupcakes** *(adapted from Gulfshore Delights, The Junior League of Ft. Myers)*

1 package yellow cake mix (I used Duncan Hines ..is there any other kind?)  
2/3 cup light rum  
3 large eggs  
1/2 cup butter, softened

1 - 15 ounce can Coco Lopez (cream of coconut)  
1/3 cup light rum  
1 - 8 ounce can crushed pineapple well drained  
Whipped Topping or Whipped Cream  
1 cup coconut, toasted

Preheat oven to 350. Spray 12 jumbo muffin cups with cooking spray and set aside. Using an electric mixer, combine cake mix, rum, eggs and softened butter. Beat at medium speed for 5 minutes. Distribute evenly between muffin cups and bake for 20 to 25 minutes or until toothpick comes out clean. (The cakes may fall but don't worry - they'll be fine). Leave cakes in pan and cool on wire rack. Meanwhile combine cream of coconut and rum together. Poke a few small holes into each cake with a skewer, then pour rum/cream of coconut mixture slowly on top of each cake, distributing evenly between the 12 cupcakes. Cover and refrigerate for several hours or overnight. Before serving, carefully remove chilled cakes from muffin tins and roll sides of cupcakes into toasted coconut. Top each cake with a spoonful of crushed pineapple, followed by a mound of whipped cream. Garnish with more toasted coconut. Makes 12 servings.

*Note - may be made in a 9 x 13 inch pan (bake for 35 minutes). When cake has cooled slightly poke holes in top with a skewer, then pour cream of coconut rum mixture over top of warm cake, then cover and refrigerate. Top cake with crushed pineapple, followed by whipped topping and garnish with toasted coconut. Keeps well in refrigerator for 3 or 4 days.*