***Lemon Myrtle Coconut Cupcakes***Adapted from[*Ina Garten*](http://www.foodnetwork.com/recipes/ina-garten/coconut-cupcakes-recipe/index.html)Makes approximately 14 cupcakes

*Ingredients  
170g unsalted butter, room temperature  
1 cup sugar  
3 extra-large eggs, room temperature  
3/4 teaspoon pure vanilla extract  
3/4 teaspoon pure almond extract  
1 1/2 cups flour  
2 teaspoons ground lemon myrtle  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon kosher salt  
1/2 cup buttermilk  
100g sweetened, shredded coconut*

*Method  
Preheat the oven to 325F (160C).*

*In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar on high speed until light and fluffy, about 3 minutes. With the mixer on low speed, add the eggs, 1 at a time, scraping down the bowl after each addition. Add the vanilla and almond extracts and mix well.*

*In a separate bowl, sift together the flour, lemon myrtle, baking powder, baking soda, and salt. In 3 parts, alternately add the dry ingredients and the buttermilk to the batter, beginning and ending with the dry. Mix until just combined. Fold in coconut.*

*Line a muffin pan with paper liners. Fill each liner evenly with batter. Bake for 20-25, until the tops are brown and a toothpick comes out clean. Allow to cool in the pan for 15 minutes. Remove to a baking rack and cool completely.*

***Lemon Myrtle Sugar Syrup***Adapted from[Lemon Myrtle Australia](http://www.lemonmyrtle.com.au/shopping/shopcontent.asp?type=coconut)Makes approximately 2/3 cup

*Ingredients  
1/2 cup sugar  
1/4 cup water  
1/2-3/4 teaspoons ground lemon myrtle  
juice from half of a lemon*

*Method  
Bring all ingredients to the boil stirring until sugar is dissolved. Strain lemon myrtle from syrup. Poke holes into the cupcakes with a fork, then either dip cupcakes into syrup or spoon the syrup over the cupcakes. This is best done when the cupcakes and syrup are still warm.*

***Coconut Cream Cheese Frosting***Adapted from[Good Eats ‘n Sweet Treats](http://www.goodeatsblog.com/2008/03/best-carrot-cake-and-helpful-tidbit.html)Makes enough to frost 14-16 cupcakes

*Ingredients  
340g cream cheese, room temperature  
3/4 cup confectioners’ sugar  
2 tablespoons heavy whipping cream  
2 tablespoons coconut cream  
1/4 teaspoon salt*

*Method  
Using a mixer fitted with a paddle attachment, beat the cream cheese and powdered sugar in a large bowl on medium-high speed about 1 minute. Add the whipping cream, coconut cream, and salt; beat until combined. Frost cupcakes when they are completely cool.*