



Century
Federal Credit Union

Recipes for Success

Samoas Cupcakes

Jen, Marketing Director

Ingredients

- 1 box of chocolate cake mix, prepared as directed
- 8oz of cream cheese, softened
- 8 Tbsps of butter, softened
- 3 Tbsps of caramel sundae syrup
- 2 Tbsps of milk
- 4 cups powdered sugar
- Caramel & chocolate sundae syrup for topping
- 2 cups coconut flakes, toasted



Directions

1. Prepare the chocolate cupcakes as directed on the package and let cool completely.
2. In a large bowl, beat together cream cheese and butter and then add in caramel syrup and milk until smooth. Then add the powdered sugar until you get the desired frosting consistency.
3. Frost the cupcakes and set aside.
4. Place the coconut flakes in the oven and broil for 3-5 minutes until the coconut becomes golden brown. Let cool completely
5. Drizzle cupcakes with the caramel and chocolate syrup and then sprinkle toasted coconut over the top of the cupcakes and serve.