The Samoa Cupcake is a simple recipe. You can use a box cake mix for convenience.

The cupcake:

1 Vanilla cake mix

Sweetened coconut shavings (about 1/4th cup, or to taste)

1 package of vanilla instant pudding (for additional moisture)

\*Bake the cake according to recipe, additional ingredients should not affect time and temperatures

The frosting: I start with a simple cream cheese frosting

1 8oz package of cream cheese, softened

½ Cup of butter, softened

2-3 Cups of confectioner’s sugar (to taste)

1-2 Teaspoons of vanilla extract

Caramel syrup to taste (optional)

\*Depending on the consistency of the frosting, it may need to chill in the fridge. Watch it carefully, it will set-up faster than you think.

Decoration:

Caramel syrup

Chocolate syrup

Coconut shavings

1. Core the cupcakes, fill about half-way with caramel syrup
2. Pipe the frosting onto the cupcakes in any style you wish (I use a simple spiral technique)
3. Lightly sprinkle coconut shavings onto the top of each cupcake
4. Drizzle caramel and chocolate syrups over the top