

5-Minute Coconut Buttercream Frosting (The Ultimate Recipe)

This recipe makes enough frosting for about 12 cupcakes or one 8-inch, two-layer cake.



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5 min

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INGREDIENTS

1 cup (2 sticks) unsalted butter, softened to room temperature

1 ½ cups powdered sugar, sifted

¾ cup coconut cream, from a can, chilled

1 tsp vanilla extract

Swaps and Notes:

Butter: I recommend using unsalted butter to control the saltiness of the final product. If you only have salted butter, you can use it, but you may want to skip adding any extra salt. For a dairy-free or vegan version, a high-quality vegan butter substitute works wonderfully.

Coconut Cream: This is the key ingredient! Look for canned coconut cream in the international aisle of your grocery store. Don't confuse it with coconut milk or cream of coconut. Coconut cream is the thick, solidified part that rises to the top of a can of full-fat coconut milk. Chilling the can overnight makes it easy to scoop out just the cream, leaving the watery part behind. Using this thick cream is essential for a sturdy frosting.

Powdered Sugar: Sifting the powdered sugar is a small step that makes a huge difference. It removes any lumps and ensures your frosting is perfectly smooth and silky.

Flavor Boost: For an even more intense coconut flavor and a bit of texture, you can fold in ¼ cup of toasted shredded coconut at the end. A splash of rum extract instead of vanilla also gives it a

delicious piña colada vibe.

How to Make Coconut Buttercream Frosting:

Beat the Butter: In a large bowl with a hand mixer or in the bowl of a stand mixer fitted with the paddle attachment, beat the softened butter on medium-high speed for 2-3 minutes until it's light, fluffy, and pale in color. This step whips air into the butter, which is the secret to a light texture.

Add Sugar and Cream: Reduce the mixer speed to low. Gradually add the powdered sugar and the coconut cream, alternating between the two. Start and end with the sugar. This gradual process helps everything combine smoothly without sending a cloud of sugar all over your kitchen.

Whip It Good: Once all the ingredients are added, increase the speed back to medium-high and beat for another 2-3 minutes until the frosting is completely smooth, airy, and well-combined.

Add Vanilla: Stir in the vanilla extract until just combined. Use the frosting immediately, or store it for later.

Tips for Success:

Start with Softened Butter: Your butter must be at room temperature-not melting, but soft enough to easily indent with your finger. This is crucial for achieving a smooth, non-curdled texture.

Use Thick Coconut Cream: As mentioned, only use the thick, solid cream from the top of the can. If your frosting seems too thin, it's likely because some of the watery coconut liquid got in. You can fix a thin frosting by beating in a little more powdered sugar until it reaches the desired consistency.

Adjust as Needed: If your frosting is too thick, you can beat in another tablespoon of coconut cream. If it's too thin, add more powdered sugar, a few tablespoons at a time.

Don't Overmix: Once the frosting is light and fluffy, you can stop mixing. Over-beating, especially in a warm kitchen, can cause the butter to melt and the frosting to separate.

Serving Suggestions and Pairings:

Cake Pairings: It's absolutely divine on chocolate, vanilla, or lemon cake. For a truly show-stopping combination, spread it generously over a banana-flavored cake. It would be a fantastic frosting for my Chocolate Chip Banana Bread.

Cupcake Ideas: Pipe it onto pineapple, lime, or classic vanilla cupcakes. You could even use it to elevate simple treats like these Rainbow Sprinkle Cookies by making them into cookie sandwiches.

Garnishes: Top your frosted creations with a sprinkle of toasted coconut flakes, a lime zest, or fresh berries for a pop of color and flavor.

Storage and Leftover Tips:

Refrigerating: Store any leftover frosting in an airtight container in the refrigerator for up to one week.

Bringing it Back to Life: The frosting will harden in the fridge due to the butter. To use it, let it sit at room temperature for about 30-60 minutes to soften, then re-whip it with your mixer for a minute or two to restore its original light and fluffy texture.

Freezing: You can also freeze the frosting in an airtight container for up to 3 months. Thaw it overnight in the refrigerator before bringing it to room temperature and re-whipping as described above.

More Recipes You Will Love:

Easy Coconut Macaroons: Keep the coconut theme going with these chewy, sweet, and simple 3-ingredient macaroons.

The Easter Cookies Everyone Will Be Talking About: These festive cookies are another great canvas for all kinds of frosting!

Easy Ice Cream Sandwich Cake: For another no-fuss dessert that's perfect for any occasion, this ice cream sandwich cake is always a winner.

Final Thoughts:

DIRECTIONS

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- 3. Whip : It Good:** Once all the ingredients are added, increase the speed back to medium-high and beat for another 2-3 minutes until the frosting is completely smooth, airy, and well-combined.
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tablespoons at a time.

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9. **Serving Suggestions and Pairings:** This coconut buttercream is the perfect finishing touch for so many desserts. It adds a touch of tropical luxury that makes everything feel a little more special.
10. **Cake : Pairings:** It's absolutely divine on chocolate, vanilla, or lemon cake. For a truly show-stopping combination, spread it generously over a banana-flavored cake. It would be a fantastic frosting for my Chocolate Chip Banana Bread.
11. **Cupcake : Ideas:** Pipe it onto pineapple, lime, or classic vanilla cupcakes. You could even use it to elevate simple treats like these Rainbow Sprinkle Cookies by making them into cookie sandwiches.
12. **Garnishes:** Top your frosted creations with a sprinkle of toasted coconut flakes, a lime zest, or fresh berries for a pop of color and flavor.
13. **Storage and Leftover Tips:** This frosting stores beautifully, so you can easily make it ahead of time.
14. **Refrigerating:** Store any leftover frosting in an airtight container in the refrigerator for up to one week.
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17. **More Recipes You Will Love:** If you love easy and delicious desserts that deliver big on flavor, here are a few other favorites from our kitchen:
18. **Easy : Coconut Macaroons:** Keep the coconut theme going with these chewy, sweet, and simple 3-ingredient macaroons.
19. **The : Easter Cookies Everyone Will Be Talking About:** These festive cookies are another great canvas for all kinds of frosting!
20. **Easy : Ice Cream Sandwich Cake:** For another no-fuss dessert that's perfect for any occasion, this ice cream sandwich cake is always a winner.
21. **Final Thoughts:** This Coconut Buttercream Frosting is more than just a recipe; it's a game-changer for your baking repertoire. Its simplicity, speed, and absolutely incredible flavor make it a true standout. Once you try it, you'll be looking for any excuse to whip up a batch.
22. **I'd love to see what you create with it!** Did you put it on a cake, cupcakes, or something else entirely? Leave a comment below and let me know how it turned out. Don't forget to follow ChefManiac on social media for more easy and delicious recipes!

SWAPS & NOTES

Butter: I recommend using unsalted butter to control the saltiness of the final product.

If you only have salted butter, you can use it, but you may want to skip adding any extra salt.

For a dairy-free or vegan version, a high-quality vegan butter substitute works wonderfully.

Coconut Cream: This is the key ingredient!

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/5-minute-coconut-buttercream-frosting-the-ultimate-recipe/>