

Toasted Coconut Muffins

Servings: 12

Source: Bon Appetit, Nov. 1999

Ingredients

- 1½ cups Flour
- 1 cup Sweetened, Shredded Dried Coconut, Toasted
- ½ cup Sugar
- ⅓ cup Toasted Almonds, Chopped
- 1½ teaspoons Baking Powder
- ¾ teaspoons Orange Peel
- ½ teaspoon Baking Soda
- ¼ teaspoon Salt
- ¾ cups Canned, Unsweetened Coconut Milk
- 2 large Eggs
- ¼ cup Unsalted Butter, Melted
- 1 teaspoon Vanilla

Method

Preheat oven to 400°F. Butter 12⅓-cup muffin cups. Combine flour, toasted coconut, sugar, almonds, baking powder, orange peel, baking soda and salt in large bowl.

Whisk coconut milk, eggs, butter and vanilla in medium bowl to blend. Add egg mixture to flour mix and stir til combined.

Divide batter among muffin cups. Bake until tester inserted in center comes out clean, about 15 minutes. Turn onto rack and cool slightly.

Can be prepared 1 week ahead. Cool completely and put into resealable plastic bags to freeze.