



Toasted Coconut Banana Muffins

Makes: 8 muffins

Prep Time: 15 minutes Bake Time: 18 minutes

Total Time: 23 minutes

- 1 2/3 cups all-purpose flour (200 g)
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 3/4 cup sugar
- 1 medium ripe banana
- 1/4 cup cottage cheese
- 2 large eggs
- 1/2 cup vegetable oil
- 1 cup shredded coconut (+ 1/4 cup more for topping)

Toasted Coconut:

Preheat oven to 350°F and line a cookie sheet with parchment paper and evenly spread the coconut on top. Bake for 4 minutes then remove from the oven and use a large spatula to toss the coconut. Return to oven and bake for an additional 3 minutes or until nicely browned. Remove from the oven, toss again and transfer to a plate or bowl to cool.

Toasted Coconut Banana Muffins:

Preheat oven to 375°F and line 8 muffin cavities with cupcake liners. Set aside.

In a large bowl, sift together the flour, baking powder, baking soda, and salt. Add the sugar and toasted coconut and use a fork to incorporate it all.

In a medium bowl, mash the banana and cottage cheese using a fork until the banana is fully mashed. Beat in the eggs and drizzle in the oil.

Pour the wet ingredients over the dry ingredients and mix just until all is combined.

Fill the cupcake liners with the batter full to the top and sprinkle with 1-2 tsp of extra toasted

coconut on top.

Bake for 18-23 minutes or until a toothpick comes out clean from the center of the muffins. Remove from the oven and allow 5 minutes for the pan to cool before removing the muffins.

Recipe adapted from One Sarcastic Baker