

# PINA COLADA MUFFINS WITH COCONUT STREUSEL TOPPING

## Ingredients:

- 2 1/2 cups flour
- 2 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 cup sugar
- 1/2 tsp salt
- 1 cup buttermilk
- 2 large eggs, beaten
- 1/4 cup butter, melted
- 1 cup coconut cream
- 1/2 tsp coconut extract
- 1/2 Candied Pineapple, chopped
- 1 cup toasted coconut



## Coconut Streusel topping:

- 1/4 cup butter, softened
- 1 cup coconut
- 3/4 cup sugar
- 1/2 cup flour
- Pinch of salt

## Directions:

**Note:** For Toasted coconut: bake on a cookie sheet at 350 degrees. Set timer and stir every 5 minutes until light golden brown. Takes about 15-20 minutes total. Watch carefully as the coconut browns quickly the last few minutes.

**For Toppings:** Mix all together and set aside. Sprinkle 1 Tble on top of each muffin before baking.

In a large bowl mix dry ingredients: flour, baking powder, baking soda, sugar, salt and toasted coconut. Set aside.

In another bowl mix together wet ingredients: First stir melted butter together with coconut cream.

Next stir in buttermilk, eggs, coconut extract and sweetened pineapple. Take the bowl of dry ingredients and make a "well" in the middle of the dry mixture. Pour the wet ingredients into this "well" of dry ingredients.

Fold wet and dry ingredients together carefully by hand with a large spoon. Mix until the dry ingredients are just moist. Batter will be thick but light as the buttermilk reacts to the baking soda. You do not want to over-mix this batter or your muffins will be rubbery instead of light, fluffy and soft inside.

Generously grease 24 muffin tins. Spoon thick batter into greased muffin tins about 2/3 full. Top with 1 Tble of Coconut Streusel Topping.

Bake at 350 degrees for 25 minutes. Cool slightly and then remove muffins from muffin tins. Finish cooling on a cooling rack.

ENJOY your tropical vacation!