



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Double Coconut Muffins (rewritten but not changed from Smitten Kitchen)

Makes 10 muffins

8 tablespoons ($\frac{1}{2}$ cup; 4 ounces) virgin coconut oil
 $\frac{3}{4}$ cup (3.6 ounces) all-purpose flour
 $\frac{1}{2}$ cup (2.4 ounces) whole wheat flour
 $\frac{3}{4}$ cup (3.25 ounces) sweetened shredded coconut, divided
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon table salt
1 cup (8 ounces) Greek-style yogurt, room temperature
 $\frac{1}{3}$ cup (2.33 grams) granulated sugar
1 large egg
1 teaspoon vanilla extract

1. Preheat the oven to 375°F. Spray 10 muffin cups with nonstick spray or line them with paper liners. In a small saucepan, warm the coconut oil just until it melts; don't heat it until it's hot.
2. In a medium bowl, whisk together the flours, baking powder, $\frac{1}{2}$ cup shredded coconut, and salt. In a separate bowl, whisk together the egg, sugar, coconut oil, yogurt, and vanilla. Add the coconut oil mixture to the flour mixture and stir until just combined.
3. Divide the batter among the 10 prepared muffin cups. Top each muffin with about a teaspoon of the remaining shredded coconut. Bake until a toothpick inserted into the center of a muffin comes out clean, about 20 minutes. Transfer the muffins to a cooling rack; cool 5 minutes, then remove them from the pan. Serve warm.