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BLUEBERRY COCONUT YOGHURT MUFFINS

Makes 4 trifles

2 coconut yoghurt pots (125ml each)*
2 eggs
1 pot sugar (120g)
1 pot corn oil (130ml)
1/2 tsp vanilla essence
3 ½ pots flour (300g)
1 pot dessicated coconut (45g)
2 tsp baking powder
a pinch of salt
100g blueberries

Preheat the oven to 180°C fan.

Empty the two yoghurt pots into a mixing bowl. Rinse and dry the yoghurt pots in order to use them as measuring cups.

Add the eggs to the bowl with the yoghurt together with one leveled pot of sugar, one pot of oil and the vanilla essence. Mix to combine.

In a separate bowl, mix 3 ½ pots of flour with one pot of desiccated coconut, 2 teaspoons of baking powder and a pinch of salt.

Add the dry ingredients to the wet ingredients and mix to combine.

Grease 12 holes of a muffin tin and fill each hole with a tablespoon of batter. Stick in a few blueberries, top with a bit more batter and decorate with a few more blueberries.

Bake the muffins in the preheated oven for 25 minutes.

Take the muffins out of the tin and leave to cool on a wire rack.

These are best eaten on the day they are made, but will keep for 2 days in a tin.

* I like to use Perle de Lait yoghurt, as it's super creamy.