



# COCONUT & BANANA MUFFINS

## INGREDIENTS

- 2 cup (300grams) self-raising flour
- 125grams unsalted cold chopped butter
- $\frac{3}{4}$  cup (165grams) caster sugar
- 2 teaspoon vanilla essence
- 3 ripe bananas, mashed
- 2 large eggs
- 1 cup (45grams) desiccated coconut

## METHOD

1. Preheat oven to 200 degrees Celsius.
2. Place muffin cases in a 12 hole muffin tray.
3. Mix butter, caster sugar, banana, eggs and vanilla until well combined.
4. Sift flour into a large bowl and add coconut, fold in banana mixture.
5. Spoon mixture into muffin cases and bake for 20 minutes.

One batch makes approximately 12 muffins.