



# Raspberry and coconut muffins

## Equipment

1/2 measuring cup  
3/4 measuring cup  
2/3 measuring cup  
1 measuring cup  
1 teaspoon  
Mixing spoon  
Median mixing bowls  
Wooden spoon  
2 Mini Muffin tins  
Sifter

## Ingredients

1  $\frac{3}{4}$  cups desiccated coconut  
1  $\frac{1}{2}$  cups coconut milk  
1 cup caster sugar cocoa powder  
1 egg, lightly beaten  
1 tsp vanilla essence  
1  $\frac{2}{3}$  cups self-raising flour  
1 cup frozen raspberries  
Pure icing sugar, to serve

## Instructions

1. Preheat oven to 170C
2. Grease and flour muffin tins
3. In mixing bowl, combine coconut and coconut milk
4. Stir sugar, egg and vanilla into coconut mixture
5. Sift flour over coconut mixture.
6. Gently stir until combined
7. Fold in raspberries
8. Fill in the mini muffin tins so they are  $\frac{3}{4}$  full
9. Bake for approximately 15/20 minutes

