



Coconut & Cherry Muffins

Sarah's Servings: 12 Sarah's skill: Easy, Baking time: 30 minutes

Ingredients

200g Soft Unsalted Butter
175g Caster Sugar
4 Large Eggs
200ml Full Fat Coconut Milk
250g Self Raising Flour
75g Dessicated Coconut
100g Glacé Cherries (halved)

Method

- Preheat the oven to 180 degrees centigrade (160 fan).
- Place 12 muffin liners in a muffin tin.
- Place the butter and sugar into the bowl of a stand mixer and beat until light and fluffy.
- Add the eggs one at a time and mix between each egg.
- Add the coconut milk and mix again.
- Weigh the flour and dessicated coconut into a medium sized bowl and add the glacé cherries and mix to coat the cherries.
- Add the flour, coconut and cherries to the cake batter and mix until combined.
- Divide the cake mixture equally between the muffin liners.
- Bake for 30 minutes or until a skewer comes out cleanly.
- Leave to cool on a cooling rack.