

# Coconut Muffins

## Ingredients

---

- 1 c Coconut Milk
- 4 Eggs
- 1/2 c Sugar
- 1 T Vanilla Extract
- 3/4 c Coconut Flour
- 1/4 t Salt
- 1 t Baking Soda

## Instructions

---

- 1.Preheat your oven to 350 degrees F. Grease 6 muffin tin with cooking spray.
- 2.In a bowl with a standing mixer, beat the eggs using the whisk attachment.
- 3.Whisk in the coconut milk, sugar and vanilla, then mix in the coconut flour, salt, and baking soda. If the batter is extremely thick and difficult to mix, add a tablespoon or two of water. Divide the batter between the prepared muffin cups.
- 4.Bake until the muffins are fragrant and set and a toothpick inserted in their center comes out clean, 20-25 minutes.
- 5.Cool the muffins for 5 minutes in the pan on a cooling rack, then transfer the muffins directly to the cooling rack to cool for 10 more minutes

# Coconut Muffins

before enjoying.