Blueberry Coconut Muffins

Ingredients

1 1/2 cups all-purpose flour

1/2 cup shredded coconut

1/2 cup granulated sugar

2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

1/2 cup unsalted butter, melted

2/3 cup milk (whole milk or a milk alternative like almond milk)

2 large eggs

1 tsp vanilla extract

1 cup fresh or frozen blueberries

1. Preheat your oven to 375°F (190°C). Line a muffin tin with paper liners or grease the muffin cups.

2. In a large mixing bowl, combine the flour, shredded coconut, sugar, baking powder, baking soda, and salt. Mix these dry ingredients together.

3. In another bowl, whisk together the melted butter, milk, eggs, and vanilla extract until well combined.

4. Pour the wet mixture into the dry mixture and stir until just combined. Be careful not to overmix; a few lumps are okay.

5. Gently fold in the blueberries. If you're using frozen blueberries, you can add them directly from the freezer.

6. Spoon the muffin batter into the prepared muffin cups, filling each about 2/3 full.

7. Place the muffin tin in the preheated oven and bake for approximately 18-22 minutes, or until a toothpick inserted into the centre of a muffin comes out clean or with just a few crumbs clinging to it.

8. Allow the muffins to cool in the tin for a few minutes, then transfer them to a wire rack to cool completely.

9. Once they're cool, you can enjoy your homemade blueberry coconut muffins.