TRIPLE COCONUT MUFFINS

Yield: 12 muffins

INGREDIENTS

½ cup coconut oil

¾ cup coconut sugar

2 eggs

1 ¼ teaspoon vanilla extract

1 ½ cups all-purpose GF flour

1 teaspoon baking soda

½ teaspoon salt

½ cup plain Greek yogurt

½ cup unsweetened, shredded coconut (plus more for sprinkling on top of cupcakes)

INSTRUCTIONS

- Preheat oven to 350 degrees F. Grease a muffin tin and set aside

- In a large bowl, stir together the coconut oil and sugar. Add the eggs and vanilla, and whisk together.

- Sprinkle the flour, baking soda and salt over the wet ingredients, and gently mix until smooth. Fold in the yogurt, coconut, and bananas.

- Spread evenly into the prepared tins. Sprinkle with shredded coconut

- Bake at 350 degrees F for 20-23 minutes, or until a toothpick inserted into the center comes out clean.

- Cool in the pan for 10 minutes before transferring to a wire rack to cool.

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