

Pineapple/Coconut Muffins

Rosz Bissett

Prep Time: 30 minutes

Makes 1 serving.

1 1/2 cups flour	1/3 cup sugar
1 1/2 teaspoons baking powder	1/4 teaspoon salt
1/4 teaspoon baking soda	1/2 cup butter
1 egg	1 teaspoon vanilla
1 cup sour cream	1 cup drained canned pineapple
1 cup sweetened flaked coconut	

Preheat the oven to 350 F and line muffin cups with paper liners.

Into a bowl, sift together flour, sugar, baking powder, baking soda and salt. Melt butter and in a small bowl whisk together with sour cream, egg and vanilla. Stir butter mixture and additional ingredients into flour mixture until just combined. Divide the batter among the muffin cups (this batter is thick and will not run easily like other muffin batters) and bake in middle of oven until golden and a tester come out clean about 20 minutes maybe less.