

Lemon and Coconut Muffins

Workstation:

Equipment

Measuring cups
Measuring spoons
Grater
Muffin tray
Spatula
Small bowl
Juicer
Chopping board
Non slip mat
Knife
Microwave safe bowl
Large bowl

Ingredients

2 ½ cups self raising flour
1 cup of coconut
¾ cup of raw sugar
4 eggs
400ml coconut milk
zest and juice of 2 lemons
250 grams butter

Method

1. **Preheat** oven 170°C
2. **Line** muffin tray with muffin cases
3. **Melt** butter in microwave allow to cool
4. **Grate** and **juice** the lemons put side for later
5. **Combine** flour, sugar and coconut in a large bowl
6. **Whisk** eggs, coconut milk, lemon and cooled butter together
7. **Pour** wet mixture into the dry ingredients
8. **Mix** all ingredients until just combined
9. **Spoon** into muffin tray
10. **Bake** for 20 minutes
11. **Cool** for 5 minutes before serving