

Rhubarb Coconut Muffins

Preheat oven to 375F/190C
(recipe can be halved)

2 large eggs
3/4 cup/180ml sugar
1/2 cup/120 ml unsweetened coconut
1/2 cup/120 ml buttermilk or plain yogurt
1 tsp/ 5 ml vanilla
2 cups/500 ml flour
2 tsp/ 10 ml baking powder
1/2 tsp/ 2.5 ml baking soda
1/2 tsp/ 2.5 salt
1/4 tsp/ 1 ml ground nutmeg
1 3/4 cups/ 430 ml finely chopped fresh rhubarb (uncooked)

Line muffins tins with paper cups or use cooking spray. Blend eggs, sugar, buttermilk, coconut, nutmeg and vanilla in large bowl until well mixed. Combine dry ingredients in separate bowl then add rhubarb. Add dry to liquid ingredients and stir just until combined. Spoon the batter generously into muffin cups. Bake for 25 minutes until lightly browned and toothpick comes out clean. Cool for 10 minutes.

