

# DOUBLE COCONUT MUFFINS *with Mini Chips*

Recipe adapted from Smitten Kitchen

## INGREDIENTS:

- 1/2 cup virgin coconut oil
- 3/4 cup all-purpose flour
- 1/2 cup whole wheat flour (or just use all-purpose)
- 1 1/2 t baking powder
- 1/4 t salt
- heaping 3/4 cup mini chocolate chips
- 1 cup plain Greek-style yogurt, at room temperature
- 1/3 cup sugar
- 1 large egg, room temperature
- 1 t vanilla extract
- 3/4 cup sweetened shredded coconut, divided

## DIRECTIONS:

1. Preheat your oven to 375°F. Grease or line a regular 12-cup muffin tin with papers.
2. In a small saucepan, warm your coconut oil until it just begins to melt. Turn the heat off and stir until completely melted.
3. In a medium bowl, whisk together the flours, baking powder, and salt. Stir in 1/2 cup shredded coconut and mini chocolate chips.
4. In another bowl whisk together the egg, sugar, yogurt, and vanilla. While whisking drizzle in the melted coconut oil. Stir into dry ingredients until just combined.
5. Divide batter among your prepared muffin cups. Sprinkle them with the remaining 1/4 cup of coconut.
6. Bake until a tester comes out batter-free, about 20 minutes. Transfer to a wire rack and cool completely before storing in an airtight container at room temperature.