



Mimi's Meaningful Muffin

Winning Recipe



Linda Amendt's Pineapple Coconut Crumb Muffins

The combination of pineapple and coconut creates a delightful taste sensation in these tender tropical muffins. Crowned with a crunchy coconut and macadamia nut crumb topping, these flavor-packed gems inspire pleasant thoughts of dazzling sun-drenched beaches and gentle trade winds. Give the coconut a quick chop after measuring to eliminate any long strands and create a great texture.

Ingredients

Crumb Topping

- 1/3 cup all-purpose flour
- 1/3 cup sweetened flaked coconut, chopped
- 3 tablespoons granulated sugar
- 3 tablespoons finely chopped, roasted, unsalted macadamia nuts
- 3 tablespoons unsalted butter, softened

Muffin Batter

- 1-1/3 cups all-purpose flour
- 1/2 cup granulated sugar
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup sweetened flaked coconut, chopped
- 2 large eggs
- 1/2 cup canola or vegetable oil
- 3 tablespoons unsweetened pineapple juice, reserved from canned pineapple
- 3/4 cup drained canned unsweetened crushed pineapple

Instructions

- Preheat oven to 375°F
- Line a 12-cup regular muffin pan with paper liners or grease with nonstick cooking spray.
- Topping: In a small bowl, combine flour, coconut, sugar and macadamia nuts. Whisk together until well blended. Using a fork or clean fingers, work in the butter until evenly combined and mixture resembles coarse crumbs and starts to come together.
- Muffins: In a large bowl, combine flour, sugar, baking powder and salt. Whisk together until well blended. Stir in coconut.
- In medium bowl, whisk eggs until lightly beaten. Gradually whisk in oil until well blended. Stir in pineapple juice.
- Add egg mixture to flour mixture and stir just until combined. Fold in pineapple. Spoon batter into prepared muffin pan, filling cups 2/3 full. Crumble topping over top of batter.
- Bake for 20 to 22 minutes, or until a wooden pick inserted into center comes out clean. Let cool in pan on a wire rack for 5 minutes. Remove from pan and transfer to a wire rack to cool.