

Piña Colada Muffins

YIELD: approx 10 muffins

OVEN TEMP: 375°F

Ingredients

125 ml	white sugar
1	egg
60 ml	margarine
250 ml	sour cream or Yogurt
5 ml	rum extract
325 ml	flour
5 ml	baking powder
2 ml	baking soda
2 ml	salt
125 ml	crushed pineapple - in juice
125 ml	coconut

Method

1. Turn on oven to 375°F
2. Measure sugar, egg, margarine, sour cream(yogurt) and rum extract and mix until blended with a wooden spoon
3. In a separate bowl - Stir together Flour, baking powder, baking soda and salt
4. Add Dry ingredients into wet, stirring until barely blended.
5. Add pineapple and coconut – stir (DO NOT OVERMIX)
6. Bake @ 375°F for about 20 min