

## Coconut Blueberry Muffins

**Servings:** 12

**Prep Time:** 10min

**Cook Time:** 15min



### Ingredients

- 3 cup fine desiccated coconut
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 70 g coconut oil – melted
- 4 eggs
- 1 tsp vanilla extract
- 125 g blueberries (about 1 cup)
- flaked almonds

### Directions

1. Preheat the oven to 180°C and line a muffin pan with muffin cases.
2. Place the coconut, baking soda and cinnamon in a mixing bowl and mix.
3. Beat the eggs with the vanilla extract in another bowl and add with the coconut oil to the dry coconut mixture. Mix well and then gently mix in the blueberries.
4. Spoon the mixture into the muffin cases. Sprinkle with some flaked almonds and bake for about 15 minutes until crispy on top and when inserting a spike it comes out clean.