



Strawberry Coconut Muffins

Fresh strawberries and flaky coconut mingle to create a sweet and healthy gluten-free muffin. Recipe and photo courtesy of [The Messy Baker](#).

Yield: 12 muffins

Ingredients

- 1 cup coconut sugar
- 8 tablespoons coconut oil, melted
- 1 cup coconut milk
- 2 large eggs
- 2 cups chopped strawberries
- 12 teaspoons shredded coconut for topping
- 2 1/4 cups all-purpose [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt

Directions

Preheat oven to 425°. Spray a 12-cup muffin tin with non-stick baking spray.

In a large bowl, add coconut sugar, coconut oil, and coconut milk. Whisk to combine. Then, whisk in the eggs.

Stir in the flour, baking powder, and salt until thoroughly combined (batter will be thick). Fold in the strawberries.

Fill each muffin tin 3/4 of the way full with batter. Top each tin with a teaspoon of shredded coconut.

Turn the oven temperature down to 350 degrees F. right before placing the muffins in the oven to bake. Bake at 350 degrees F. for 22-24 minutes, or until a toothpick inserted in the center comes out clean.

Allow the muffins to cool for 5 minutes in the pan before removing.