

# blueberry muffins {with toasted coconut}

Yields a dozen muffins.

- 1/2 cup shredded, unsweetened coconut
- 3/4 cup white sugar
- 3/4 cup whole wheat flour
- 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon lemon zest
- 1/3 cup vegetable oil
- 1 egg
- 1/3 to 1/2 cup milk
- 1 cup blueberries, fresh or frozen

Begin by toasting the coconut: toast the coconut in a dry skillet over medium heat, stirring often, until golden. (Keep an eye on it, coconut burns easily.) Set aside and allow the coconut to cool completely.

Preheat oven to 375°F degrees. Grease or line muffin tins.

Whisk together the sugar, flours, salt and baking powder in a large bowl. Stir in the lemon zest and toasted coconut. Place oil in a 1 cup measure, and then add the egg and enough milk to make one cup. Mix into the dry ingredients. Fold in the blueberries.

Fill muffin wells about 3/4 full and bake 20-25 minutes, until golden on top and a cake tester comes out clean.