

Kat's Kitchen

Banana and coconut muffins



Makes

30 small cake cases

Allergens

Gluten, egg

Total time

45 minutes

Prep time

15 minutes

Ingredients

250 plain flour

1 tbsb baking powder

1/2 tsp ground cinnamon or ground nutmeg

100g caster sugar

75g desiccated coconut

4 small, really ripe bananas (450g skin-on weight)

175ml oat milk

1 medium egg, beaten

100g dairy free margarine

1tsp vanilla extract

Step by step

1. Preheat the oven to 200°C, fan 180°C, gas 6. Line a deep muffin tray with 30 small cake cases. Sift the flour, baking powder, cinnamon or nutmeg and a small pinch of salt into a mixing bowl. Stir in the sugar and 50g of the coconut. Make a well in the middle. Peel 3 of the bananas, slice into a small bowl and mash to a paste with a fork. Peel and thickly slice the other banana, on a diagonal.
2. Lightly whisk together the milk, egg, melted butter and vanilla extract. Pour into the middle of the dry ingredients, add the mashed bananas and stir together until just mixed. Don't over-mix the batter.
3. With a spoon, divide the mixture among the paper cases and put a piece of the sliced banana on top of each. Sprinkle with the remaining coconut and bake for 20-25 minutes until well-risen and golden brown, and a skewer inserted into the centre comes away clean. Leave to cool for 5 minutes and serve warm.

Did you know?

**Left-over muffins
can be frozen so
you can save
them to eat at a
later date!**