



# Vinnie's LEMON LIFTOFF MUFFINS



Makes 18 standard-size muffins



## MUFFIN INGREDIENTS:

- 1 3/4 cups (225 g) all-purpose flour
- 3/4 cup (150 g) white sugar
- 1 teaspoon (4 g) baking powder
- 3/4 teaspoon (4 g) baking soda
- 1/4 teaspoon (2 g) salt
  
- 1 large egg
- 1 cup (250 ml) lemon or vanilla yogourt
- 1/3 cup (80 ml) butter or margarine, melted
- 1 to 2 tablespoons (15 to 30 ml) grated lemon zest
- 1 tablespoon (15 ml) lemon juice (approximately 1/2 of a lemon)
  
- 1/2 cup (60 g) sweetened shredded coconut
- 1/4 cup (35 g) chopped pecans (optional)

## TOPPING INGREDIENTS:

- 1/3 cup (80 ml) lemon juice (approximately 2 to 3 lemons)
- 1/4 cup (50 g) sugar
- 1/4 cup (30 g) sweetened shredded coconut, toasted

## DIRECTIONS:

1. Preheat oven to 400°F (205°C). In a large mixing bowl combine flour, sugar, baking powder, baking soda, and salt. In a small mixing bowl beat the egg, yogourt, butter, lemon zest, and lemon juice together until smooth. Add wet ingredients to dry ingredients and stir until just moistened. Fold in coconut and pecans.
2. Line muffin cups with paper liners. Fill paper liners two-thirds full with batter. Bake at 400°F (205°C) for 18 to 22 minutes, or until muffin tops are golden brown and a toothpick inserted in the middle comes out clean. Let cool for 5 minutes and then remove muffins from pan to a wire rack.
3. Topping: In a small saucepan over medium heat dissolve the sugar in the lemon juice. Stir in toasted coconut. Using a toothpick, poke 6 or 7 holes in each muffin. Spoon topping mixture over muffins. Enjoy!

These muffins also freeze well.