

Mango Coconut Muffins

<http://cakebatterandbowl.com>

Ingredients:

24 ounces frozen mango chunks, thawed and drained (from Trader Joe's)

3/4 cup granulated sugar

1/2 cup canola oil

1 large egg

1 cup all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

1 cup sweetened flaked coconut

Directions:

Place thawed mango chunks in a food processor and pulse until smooth, about 1 minute. Place mango puree in a small nonstick pan and cook over medium heat for 20 to 25 minutes or until reduced to 1 cup, stirring occasionally. Remove from heat and let cool to room temperature.

Heat oven to 350°F. Line 10 cups of a 12 cup muffin tin with papers. Mix cooled puree, sugar, oil, and egg in a large bowl until smooth. Stir in flour, baking powder, and salt. Stir in coconut. Scoop muffin batter evenly into the 10 prepared muffin cups, so they are 3/4 full. Bake at 350°F for 24 to 28 minutes or until a toothpick inserted in the center of each muffin comes out clean. Makes 10 muffins.