

## **Pineapple Mini Muffins**

*Based on the recipe from Baking Bites*

### Ingredients

2 1/2 cups all purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 cup sugar  
1/2 cup shredded coconut  
1 cup buttermilk  
6 Tablespoons butter, melted and cooled  
1 large egg  
2 teaspoon orange zest  
1 cup crushed pineapple, drained  
sanding sugar, for topping

In a large bowl, whisk together flour, baking powder, salt, sugar and coconut. Set aside.

In medium whisk together buttermilk, cooled melted butter, egg and orange zest. Pour over flour mixture and stir until incorporated. *(Note: If you don't have buttermilk, you can substitute 1 Tablespoon vinegar in a measuring cup and topping it off to 1 full cup with milk.)*

Fold in pineapple.

Divide batter among greased mini muffin tins (I used a small cookie scoop to portion it out). Sprinkle sanding sugar over tops.

Bake at 375 degrees F for 12 minutes or until muffins spring back when touched and are gently golden.

Remove from oven and let cool in pan for two minutes before turning out onto wire rack.

Makes 36 mini muffins.

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