Mastering the Art of Something...

**[Coconut Muffins](http://weebly-link/960218187623019016)**

[1/2 cup virgin coconut oil](http://weebly-link/960218187623019016)

[3/4 cup of flour](http://weebly-link/960218187623019016)

[1/2 cup whole wheat flour](http://weebly-link/960218187623019016)

[1 1/2 teaspoons baking powder](http://weebly-link/960218187623019016)

[1/4 teaspoon table salt](http://weebly-link/960218187623019016)

[1 cup greek yogurt at room temperature](http://weebly-link/960218187623019016)

[1/3 cup granulated sugar](http://weebly-link/960218187623019016)

[1 large egg at room temperature](http://weebly-link/960218187623019016)

[1 teaspoon vanilla extract](http://weebly-link/960218187623019016)

[3/4 cup sweetened shredded coconut, divided](http://weebly-link/960218187623019016)

[Preheat your oven to 375\*. Grease or line your standard muffin tins.  In a small saucepan you will warm up your coconut oil just until it melts. In the medium bowl you will whisk together your flours, baking powder and salt. Stirring in 1/2 cup of the shredded coconut. In a separate bowl, whisk together the egg, sugar, coconut oil, yogurt and vanilla. Stir this into your flour mixture just until combined. Fill your muffin cups with the batter and sprinkle the tops with the remaining coconut (about 1-2 teaspoons on each).  Bake 20 minutes or until the tester comes out clean. Transfer to a rack to cool.](http://weebly-link/960218187623019016)

[These muffins are best the day of, but are good 3-4 days later if stored in an airtight container at room temperature.](http://weebly-link/960218187623019016)