



# Spiced apple coconut muffins

- Prep Time: 25 mins
- Cook Time: 20 mins
- Total Time: 45 minutes
- Yield: 12 muffins

## INGREDIENTS

### For the topping

- 1/3 cup packed light brown sugar
- 1 tablespoon granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 cup unsalted butter, melted
- 1/2 cup all-purpose flour
- 1/4 cup sweetened coconut flakes

### For the muffin batter

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon Chinese five-spice powder
- 1/2 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened to room temperature
- 1/2 cup packed light brown sugar
- 1/4 cup granulated sugar
- 2 large eggs
- 1/2 cup sour cream
- 2 teaspoons vanilla extract
- 1/4 cup Liberty Select coconut milk
- 1 1/2 cups Liberty Select Pie apples

### For the glaze

- 1/2 cup confectioner's sugar
- 2 tablespoons Liberty Select coconut milk
- 1/4 teaspoon vanilla extract

## INSTRUCTIONS

### Prepare the Topping

1. Combine all topping ingredients in a small bowl, stirring well to combine until the mixture is thick and crumbly. Set aside.

### Prepare the Muffins

1. Preheat oven to 425 degrees F. Line a standard-

sized muffin tin with paper liners (we used tulip liners – but any kind will work) and spray the bottom of the liners lightly with Chef Professional Easy Cook non-stick cooking spray.

2. In a medium bowl, combine flour, baking soda, baking powder, five-spice powder and salt. Set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment, cream the butter on high for 1 minute. Scrape down the sides of the bowl. Add both the brown sugar and granulated sugar and beat on high for approximately 2 minutes, again scraping down the sides and bottom of the bowl as needed to ensure the mixture is well mixed.
4. Add the eggs, sour cream and vanilla extract. Mix well on medium-high speed.
5. Remove the mixing bowl from the mixer and using a wooden spoon or stiff rubber spatula, stir in the reserved flour mixture. Pour in the coconut milk and again stir to combine – leaving little lumps in the batter. Add the pie apples and again stir gently to combine.
6. Spoon the batter into the prepared muffin tins, evenly dividing the batter among the 12 tins. Sprinkle large chunks of the topping on the batter in the tins, evenly dividing among all 12 tins.
7. Bake muffins for 5 minutes at 425 degrees F. Then, leaving the oven door closed and the muffins still in the oven, reduce the heat to 350 degrees F. Bake for another 15-20 minutes or until a toothpick inserted into the center of the muffin comes out clean.
8. After you remove the muffins from the oven, allow them to cool slightly in the pan while you prepare the glaze.

### Prepare the Glaze

1. While the muffins cool slightly, whisk together all of the glaze ingredients, adding more coconut milk as necessary to thin the glaze. With a spoon, drizzle the glaze over the warm muffins before cooling completely.