

## "I WISH I WERE IN THE TROPICS" MUFFINS: PINEAPPLE ORANGE WITH COCONUT CRUMBLE TOPPING

### INGREDIENTS

1 1/2 cups all-purpose flour  
3/4 cup sugar  
1/2 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/3 cup butter, melted and cooled slightly  
1 egg, lightly beaten  
2/3 cup milk  
1 1/2 cups canned pineapple, cut into 1/4 inch pieces  
zest from one orange, plus 2 tablespoons of the juice

### For the coconut crumble

1/4 cup butter, cold, cut into small cubes  
1/2 cup flour  
4 tablespoons sugar  
1/2 cup sweetened flakes coconut, toasted

### DIRECTIONS

Preheat oven to 400F. Line a standard muffin tin with liners.

If you have not already toasted the coconut, spread on a baking sheet and toast while the oven is heating up, 10-12 minutes, checking frequently as it goes from toasted to burned very quickly. Once toasted, let cool. To make the crumble topping, mix together flour and sugar in a small bowl. Using a fork or your fingers, work the butter into the mixture until it looks like coarse sand. Add the cooled coconut.

Combine flour, sugar, salt, baking powder and baking soda in one bowl. In another small bowl, combine melted butter, milk and egg. Mix this with flour mixture. Fold in pineapple, orange zest and orange juice. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

Bake for 20 to 25 minutes, or until a toothpick come out clean and they are a golden brown.