



Lemon Burst Muffins Gluten Free

Muffins:

1 $\frac{3}{4}$ C Bob's Red Mill 1:1 flour substitute
 $\frac{3}{4}$ C sugar (splenda or stevia)
1 tsp baking powder
 $\frac{3}{4}$ tsp baking soda
 $\frac{1}{4}$ tsp salt
1 C vanilla or lemon yogurt
1 egg (or substitute)

$\frac{1}{3}$ C melted butter (or olive oil)
1-2 T fresh lemon rind
1 T lemon juice
 $\frac{1}{2}$ C coconut

Topping:

$\frac{1}{3}$ C lemon juice
 $\frac{1}{4}$ C sugar
 $\frac{1}{4}$ C toasted coconut (5 min at 400⁰)

Directions:

1. Combine flour, sugar, baking powder, baking soda, and salt in a large bowl
2. Beat yogurt, egg, butter, lemon zest and lemon juice in a small bowl
3. Stir wet ingredients into dry ingredients
4. Fold in coconut
5. Fill muffin pan $\frac{2}{3}$ cups of batter (muffin liners are recommended)
6. Bake at 400⁰ degrees for 18-22 minutes
7. Cool for 5 minutes

Topping:

1. Combine lemon juice and sugar in saucepan, heat until sugar dissolves
2. Stir in toasted coconut
3. Poke 6-8 holes in the top of each muffin
4. Spoon topping over muffins