

Lemon Coconut Muffins

1 cup All Purpose Flour
½ cup Whole Wheat Flour
½ cup Luscious Lemon Curd
2 tsp Baking Powder
¼ cup Oil
½ cup Water
2 Eggs
½ tsp Lemon Extract
½ cup Vanilla Greek Yogurt
2 tbsp Coconut Flakes
Zest from 1 Lemon

Mix everything together in a bowl, mix well.
Pour into muffin cups.
Bake @350°F for about 25 minutes.

While the muffins are baking, prepare the remaining Lemon Curd.

1 Egg
2 tbsp Water
Rest of the Luscious Lemon Curd Powder Mix

Whisk together and microwave for 1 minute. Remove from the microwave and whisk again then put back into the microwave for another minute. Remove and whisk, then place into the fridge to cool.

Once muffins and curd have cooled, spread a bit of the lemon curd onto a muffin and sprinkle with additional coconut flakes if desired.