

Pina Colada Muffins (Makes 12)



Ingredients

For the Sponge

- 150g Self Raising Flour
- 100g Caster Sugar
- 250ml Soya Milk (rice, oat, almond milk also fine)
- 80ml Vegetable Oil
- 25g Cornflour
- 30g Desiccated Coconut
- 80g Finely Chopped Pineapple or Crushed Pineapple
- 1tsp Cider Vinegar
- ½ tsp Bicarbonate of Soda

For the Frosting

- 150g Icing Sugar
- 40g Margarine
- 30ml Malibu
- 12 Glace Cherries (optional)

Method

1. Preheat oven to 170C / 350F
2. In a large mixing bowl combine flour, cornflour and bicarbonate of soda.
3. In a separate bowl combine sugar, vegetable oil, soya milk and cider vinegar.
4. Pour the contents of the second bowl in to the first and mix in thoroughly
5. Mix in the chopped pineapple
6. Now pour the mixture into muffin cases. Only fill them ¾ full else they will overflow the cases
8. Bake at 170C for 20-30 mins until golden brown. Once cooked place on a cooling rack.
9. To prepare the frosting simply mix the icing sugar and margarine together adding the Malibu slowly to create a thickish paste (you may need slightly more/less Malibu). Once the muffins are cool spoon or pipe the frosting on to them. Decorate with desiccated coconut and a glace cherry