

# Butternut Squash, Coconut and Ginger Muffins

adapted from bon appetit

## Ingredients

- 4 large eggs
- 1 cup butter + 2 Tbsp
- 2/3 c canned Coconut Cream
- 2/3 c whole milk
- 1 tsp ground ginger
- 1-1/3 c dark brown sugar
- 4 c all-purpose flour
- 1 Tbsp baking powder
- 1/2 tsp baking soda
- 2 tsp cinnamon
- 2 tsp salt
- 4 c grated butternut squash
- 1-1/4 c sweetened shredded coconut
- Brown sugar for sprinkling on top



## Directions

1. Pre-heat oven to 375 degrees F.
2. Prepare muffin tins with paper cups or cooking spray.
3. Melt the butter and combine with coconut cream, eggs and milk in a mixing bowl. Use whisk attachment to mix.
4. Mix in the dry ingredients and beat until just blended.
5. Fold in the butternut squash and the coconut.
6. Fill the muffin tins. Sprinkle with brown sugar.
7. Bake for 30 minutes