



Coco au Miel

NIBBLEDISH CONTRIBUTOR

Ingredients

- 310 ml of milk
- 2 teaspoons of honey
- 280 grams of coconut flakes
- 100 grams of sugar
- 70 grams of wheat flour
- 2 teaspoons of baking powder
- 2 eggs, whisked

Instructions

1. Cook milk and dissolve honey in it. Cool down.
2. Mix dry ingredients: coconut flakes, sugar, flour and baking powder. Slowly pour in milk while mixing the mixture. Finally add eggs, mix well till all ingredients blend well.
3. Use muffin baking tray. Pour coconut batter into muffin cups.
4. Bake in preheated oven in 180 C degrees for about 25 minutes or till golden brown.