

TROPICAL MUFFINS

In a large bowl mix the wet ingredients:

3/4 cup	melted margarine
1 cup	sugar
1	beaten egg
1 Tbsp	vanilla
1 398ml tin	crushed pineapple
1/2 cup	maraschino cherry syrup
1/2 cup	maraschino cherries cut In half

In a small bowl mix dry ingredients:

2 1/4 cups	flour
3 1/2 tsps	baking powder
1/2 tsp	salt

Add the dry ingredients a bit at a time to the wet ingredients. Mix well after each addition until completely blended.

Use paper-lined muffin cups, or spray tins well with non-adhesive cooking spray. Fill $\frac{3}{4}$ full.

Bake in preheated oven at 350°F for 25 min.

During the last 5 minutes of baking top the muffins with coconut and let toast!

Makes 2 dozen

Cool completely and enjoy!

CHERRIES, PINEAPPLE, COCONUT!

YUM!!!

