

Cherry Coconut Buns



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Ingredients:

- 260g (500ml) Flour
- 5ml Baking Powder
- 200g (200ml) Margarine
- 175g (200ml) Castor Sugar
- 3ml Vanilla Essence
- 3 Eggs
- 50g (125ml) Coconut
- 60ml Milk
- 80g (125ml) Cherries, chopped
- Cherries to decorate

Method:

- 1) Sift flour & baking powder
- 2) Cream margarine, castor sugar and essence in another bowl
- 3) Add eggs one at a time, beat well after each addition.
- 4) Stir in coconut, add sifted ingredients, add milk.
- 5) Fold in cherries
- 6) Bake in muffin pan 15-20 minutes

Makes about 12 to 15

