

Easy Mango Coconut Muffins Recipe / Eggless Cupcakes



Easy mango coconut muffins recipe is a simple to make, yummy cupcakes made with mango and coconut. Adding mango gives moisture, flavor and sweetness, the light crunchiness from coconut works great together. They are perfect breakfast muffin with no eggs and butter, it takes only 30 minutes to get yummy muffins. For breakfast or snack, nothing can beat mango muffins. Try this mango coconut muffin recipe and let me know your feedback. Also check my other cupcake recipes in my blog – [eggless blueberry muffins](#), [oat bran muffins](#), [eggless cranberry orange muffins](#), [eggless vanilla cupcakes](#), [eggless](#)

[chocolate muffins.](#)

Easy mango coconut muffins recipe

Easy Mango Coconut Muffins Recipe



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Prep time

10 mins

Cook time

30 mins

Total time

40 mins

Easy Mango Coconut Muffins Recipe is a delicious and flavorful cupcake made with mangoes and coconut. You can have it for breakfast or as evening tea time snack.

Author: Gayathri Ramanan

Recipe type: eggless baking

Cuisine: American

Serves: 8

Ingredients

- $\frac{1}{2}$ Cup of Whole Wheat Flour
- $\frac{1}{2}$ Cup of All Purpose Flour (maida)
- $\frac{1}{2}$ Tbsp of Baking Powder

- $\frac{1}{2}$ Tbsp of Flax Seed Powder
- $\frac{1}{2}$ Cup of Sugar (brown or white)
- $\frac{1}{2}$ Cup of Shredded Coconut
- 5 Cardamom, Crushed
- 1 Small Mango
- 3 Tbsp of Oil, I used canola
- $\frac{1}{3}$ cup + 2 Tbsp of Milk
- Pinch of salt

Instructions

1. Preheat the oven to 375 F.
2. Wash and chop the mango, grind this in a mixie to a puree.
3. In a mixing bowl, add all the ingredients, mix well thoroughly.
4. Meanwhile place the muffin liners in the muffin pan and pour the batter to the muffin liners in the muffin pan and keep it ready.
5. Bake in preheated oven at 375 degree F for 27-30 mins. Check it by inserting fork or tooth prick in the center of the muffin, if it comes out clean, then your muffin is ready.
6. Allow the muffin to cool down for 10mins, then carefully take it out from the pan and enjoy your coconut mango muffin for breakfast.

Notes

Don't keep the batter to sit for long time after mixing, as baking powder reacts faster and makes your muffin harder.

If you don't have muffin liner, just grease the pan with some oil.

You can add nuts to the batter.



Tags: [Easy mango coconut muffins recipe](#), [mango coconut muffins recipe](#), [mango muffins recipe](#), [coconut muffins recipe](#), [how to make mango coconut muffins recipe](#), [kids muffins recipe](#), [cupcake recipes](#).

Whole Wheat Burger Buns Recipe (Homemade)



Homemade Whole Wheat Hamburger Buns

This is the best whole wheat burger buns recipe. These homemade hamburger buns were easy to make at home. I really enjoyed while making these buns at home, the whole house smells like bread factory. They turned out really great and they are healthy with the addition of whole wheat flour.. The buns browned nicely and are very soft, light and fluffy. I have made these several times. As my husband said big NO to store bought buns. By making hamburger buns at home, you can make quick breakfast like bun butter and jam or if you have frozen veggie patty or blackbean patty, you can make very fast dinner for your family..Also check my [whole wheat bagels](#), [whole wheat sandwich bread recipe](#), [bread machine whole wheat bread recipe](#). Try this whole wheat burger buns recipe at home and enjoy ☐



Whole Wheat Burger Buns

How to make whole wheat burger buns recipe (Homemade)

Homemade Whole Wheat Hamburger Buns Recipe



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Prep time

2 hours 30 mins

Cook time

20 mins

Total time

2 hours 50 mins

Whole Wheat burger buns recipe are very easy to make, healthy and are delicious in taste. You can make quick breakfast or dinner with homemade buns.

Author: Gayathri Ramanan

Recipe type: baking

Cuisine: American

Serves: 6

Ingredients

- 2 Cups of Whole Wheat Flour
- 1 Tsp of Instant Yeast
- $\frac{1}{2}$ Cup of Warm Water(120F)
- $\frac{1}{4}$ Cup of Warm Milk(120 F)
- 1 Tsp of Flaxseed Powder
- 2 Tbsp of Vegetable Oil
- 1 Tbsp of Honey / Sugar
- $\frac{1}{2}$ Tsp of Salt
- 1 Tbsp of Milk to brush
- Sesame Seeds

Instructions

1. In a mixing bowl, add yeast, milk, water, oil, honey and

salt, stir well. To that add wheat flour and flax seed powder, mix it well. Start kneading with hand until you get soft, smooth dough.

2. Place this dough in a oil greased bowl. Let the dough rise it for 1 and $\frac{1}{2}$ hour or until it doubled.
3. Punch the dough and divide into equal pieces.
4. Shape each pieces into bun shape.
5. Place this on parchment paper lined baking sheets.
6. Let it rise for another 1 hour.
7. Preheat the oven to 375 F.
8. Brush the buns with milk and sprinkle some sesame seeds on top.
9. Bake it for 20 mins at 375 F or until golden brown.
10. Cool it on wiring rack.
11. Homemade whole wheat hamburger buns are ready.

Notes

store it in airtight container for 3 days.

If you don't have instant yeast, use active dry yeast. For that, you need to dissolve in warm water for 5 minutes and then mix it with flour.

If you eat egg, add 1 egg instead of flax seed.

For garnish, you can use oats in place of sesame seeds.



Tags: [whole wheat burger buns](#), [burger buns recipe](#), [homemade burger buns recipe](#), [how to make hamburger buns at home](#), [homemade whole wheat burger buns recipe](#), [how to prepare whole wheat buns at home](#), [bun recipe](#), [wheat bun recipe](#), [eggless baking](#).

Easy Peanut Butter Cookies Recipe / Eggless Vegan Cookies



Hello Friends, I am back after a break. Hope everyone is doing

good ☐

This easy peanut butter cookies recipe is my husband favorite. I often make at home and I really love these cookies.

They are really soft, moist, chewy and it just melts in your mouth with full of peanut butter flavor.

If you are peanut butter lover like me, then you should try this healthy eggless vegan cookie recipe made with no eggs, no butter, brown sugar, oat flour and peanut butter. Serve this warm cookies with glass of milk or tea.



Easy Peanut Butter Cookies Recipe / Eggless Cookies Recipe



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Prep time

15 mins

Cook time

10 mins

Total time

25 mins

Author: Gayathri Ramanan

Recipe type: Cookies

Cuisine: American

Serves: 11

Ingredients

- $\frac{1}{2}$ Cup of Peanut Butter
- $\frac{1}{2}$ Cup of Brown Sugar
- 1 Tsp of Vanilla Extract
- $\frac{1}{3}$ Cup of Oat Flour
- $\frac{1}{2}$ Tsp of Baking Soda
- $\frac{1}{8}$ Tsp of Salt
- 2 Tbsp of Water

Instructions

1. Preheat the oven to 350 F.
2. To a large mixing bowl, add all the ingredients, stir well with a fork to combine.
3. Make a small sized balls out of the dough and flatten it with palms.

4. Dough may crack a bit after you pressed down, its okay
5. Place the parchment paper in the baking tray.
6. Now arrange all the flattened balls in the baking tray.
7. Using fork, make criss cross pattern (Press it horizontally and vertically). Do it same for all the cookies.
8. Place the tray in the oven and bake it for 10 mins or until the cookies are lightly browned on the edges.
9. Take it out and cool it for 5 mins. After 5 minutes, cool down in wire rack and serve it warm or cold with coffee or tea.

Notes

Here I used oat flour..to make oat flour, first fry the oats in a pan, cool it and grind it.

You can use maida (All purpose flour) in place of oat flour.

You can also freeze the cookie dough and bake them whenever needed.

Baking time may vary depends on the size of the cookies.

Check your cookies 2 mins before the mentioned time and bake accordingly.

For variation, you can add some chocolate chips to the batter.

Eggless Peanut Butter Cookies



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Tags: [peanut butter cookies recipe](#), [easy peanut butter cookies](#), [peanut butter oatmeal cookies](#), [soft peanut butter cookies](#), [eggless peanut butter cookies recipe](#), [no egg no butter cookies recipe](#).