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



Save Print
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

- ½ Cup of Whole Wheat Flour
- ½ Cup of All Purpose Flour (maida)
- ½ Tbsp of Baking Powder

- ½ Tbsp of Flax Seed Powder
- ½ Cup of Sugar (brown or white)
- ½ Cup of Shredded Coconut
- 5 Cardamom, Crushed
- 1 Small Mango
- 3 Tbsp of Oil, I used canola
- ⅓ 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.

Oat Bran Banana Muffins Recipe / Oat Bran Muffin



No flour and no white sugar added, Oat Bran Banana muffins recipe are extremely delicious in taste, packed with protein and fiber. This is not oatmeal, but they are oat bran. These yummy muffins are made with brown sugar, banana and honey as the sweetener. Banana are added here. They are packed with nutrients,give you fuel to body. Adding banana gives moisture,

flavor and sweetness. They are perfect breakfast muffin, it takes only ten minutes to get muffin into oven. Oat bran is the outer cover of the oats and they are very good for health, high in fiber, you can find this whole foods, Trader Joes. This recipe is I got it from trader joes box. Try this oat bran muffins at home and let me know in comment how it tasted.

How to make Oat Bran Banana Muffins Recipe

Ingredients for Oat Bran Banana Muffins Recipe

Preparation Time : 15 mins Cooking Time : 15 mins Serves: 7

- 1 Cup of Oat Bran, Uncooked
- 2 Tbsp of Brown Sugar
- 1 Tsp of Baking Powder
- 1/4 Tsp of Salt
- 1/2 Cup of Milk
- 2 Tsp of Flax Seed Powder
- 1 Big Banana, mashed
- 2 Tbsp of Honey
- 1/2 Cup of Rasins
- Few Cashews

Method for Oat Bran Banana Muffins Recipe

- In a bowl, combine dry ingredients, mix well.
- Add milk, honey, mashed banana and oil, mix just until dry ingredients are moistened.
- Add raisins, mix well combined.
- Meanwhile, heat oven to 425 º F.
- Pour the muffin batter to 3/4 of the muffin cups.
- Bake for 15-17 mins or until golden brown.

Tips

- If you don’t have brown sugar, add white sugar instead.
- You can add blueberries or blackberries or strawberries for different flavor.
- Add any nuts of your choice like walnuts, almonds.



Tags: oat bran banana muffins recipe, oat bran muffins recipe, banana muffins recipes, oat bran recipe, oat bran muffin, muffin recipe with oat bran, make oat bran banana muffins, cupcake recipe.