

Sweet Potato Muffins

From Katherine Whaley

Ingredients:

2 sweet potatoes (mashed)
1 cup (packed) dark brown sugar- divided
1/4 cup GOYA olive oil
1 can GOYA coconut milk
2 large eggs
1 tsp. GOYA vanilla
1 cup all-purpose flour
1 cup old-fashioned oats (not instant)
1 tbsp. GOYA cinnamon- divided
2 tsp. baking powder
Pinch of salt
Optional: 3 Tbsp. chopped pecans
Cooking spray

Instructions:

- 1- Add eggs, vanilla, sweet potatoes, dark brown sugar, coconut milk and olive oil to a large bowl and mix together.
- 2- Add flour, cinnamon, baking powder, oats and salt. Mix together.
- 3- Prep Muffin tin with baking cups and spray cups with cooking spray.
- 4- Scoop mixture into each cup. Do not over fill cups.
- 5- Bake for 20-25 minutes at 375 degrees.
- 6- Let cool for a few minutes then drizzle on icing of your choice and top with pecans.