Banana Pecan Coconut Muffins

2 cups flour

1/2 teaspoon salt

2 teaspoons baking powder

1/2 teaspoon baking soda

3/4 cup brown sugar

2 bananas

2 eggs

1/3 cup olive oil

2 Tablespoons Captain Morgan's Spiced Rum

1/2 cup sour cream

1 1/2 teaspoons vanilla

3/4 cup coconut

3/4 cup pecan pieces

Preheat oven to 350.  Line 20 muffin cups with paper liners.

Combine flour, baking powder, baking soda, salt and brown sugar.

In mixer, combine bananas, eggs, oil, rum, sour cream and vanilla.

Add to dry ingredients.

Stir in 1/2 cup coconut and 1/2 cup pecans.

Fill 20 muffin cups with batter.

Top with remaining coconut and pecans.

Bake 23 minutes at 350.

Move to wire rack to cool completely.