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Chocolate Protein Cupcakes

Cupcake Ingredients:

Chocolate protein powder, 80 g
Organic stevia blend, 6 tbsp
Unsweetened cacao, 1/3 cup
Coconut flour, 1/4 cup
Baking powder, 1/2 tsp
Egg whites, 1/3 cup
100% pure pumpkin, 1/4 cup
Unsweetened applesauce, 1/4 cup
Nonfat plain Greek yogurt, 1/4 cup
Brewed coffee, 1/4 cup
Vegetable oil, 2 tbsp
Vanilla extract, 1/2 tsp
Salt (optional), 1/4 tsp

Frosting Ingredients:

Fat-free cream cheese, 4 oz.
Chocolate protein powder, 40 g
Organic stevia blend, 1/4 cup
Unsweetened cocoa, 2 tbsp
Unsweetened almond milk, 2 tbsp
Vanilla extract, 1/2 tsp

Directions:

1. Preheat oven to 350 degrees F.
2. Whisk together dry ingredients in a medium mixing bowl.
3. Blend together wet ingredients, then mix into dry ingredients until combined.
4. Line nine wells of a muffin pan with paper or foil cupcake liners, and spray the insides with cooking spray. Alternatively, spray the insides of the wells with cooking spray and omit liners.
5. Divide cupcake batter between prepared wells and bake for 20-25 minutes, until set in the center.
6. While cupcakes cool, blend together frosting ingredients until smooth.

7. Spoon frosting into a piping bag or sealed baggie with one corner cut off, and frost cupcakes.