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Cinnamon Swirl Protein Cupcakes

Courtesy of Train Magazine

Ingredients:

Large eggs, 2
Vanilla protein powder, 2 scoops
Rolled oats (or coconut flour), 1-1/2 cups
Unsweetened almond milk (or milk substitute), 1/2 cup
Sweetener, 1-1/2 tbsp.
Fat-free vanilla Greek yogurt, 5 oz.
Vanilla extract, 2 tsp
Ground cinnamon, 2-1/2 tsp
Baking powder, 2 tsp

Directions:

1. Blend rolled oats into oat flour.
2. Combine all ingredients into a bowl and mix.
3. Place silicone cups on a baking sheet and coat them with nonstick cooking spray.
4. Evenly distribute mix into the cups, filling them only about 3/4 of the way.
5. Bake at 350 degrees F for 10-15 minutes.
6. Allow the cupcakes to cool, then top with fat-free vanilla Greek yogurt.