



Chocolate Peanut Butter Protein Cupcakes

Ingredients

Oat flour 1 cup
Body Fortress Super Advanced Whey Protein, Chocolate Peanut Butter 2 scoops
Unsweetened cocoa 6 tbsp
Egg whites 4
Nonfat Greek yogurt 1/4 cup
Unsweetened almond milk 1/2 cup
Baking soda 1/2 tsp
Vanilla extract 1 tsp
Stevia 1/4 cup (or natural sweetener of your choice)
Semisweet chocolate chips

Directions

1. Preheat oven to 350 degrees F, and spray cupcake tin with nonstick cooking spray.
2. Mix all ingredients together using blender or food processor, and divide evenly into 12 cupcake tins.
3. Bake for 12-15 minutes.

Nutrition Facts

Serving size: 1 cupcake
Recipe yields 12 cupcakes
Calories 141
Fat 3.6 g
Carbs 12.6 g
Protein 13.9 g