

RED VELVET CUPCAKES



INGREDIENTS:

DRY INGREDIENTS

- 2 Scoops *Ravishing Red Velvet GLAM PRO* protein powder
- 1/3 cup + 2 tsp coconut flour
- 1/2 cup all purpose flour or oat flour
- 1 tsp baking powder

WET INGREDIENTS:

- 1/4 cup *I can't Believe it's Not Butter Light*
- 1/2 cup plain Greek yogurt
- 2 large eggs
- 2/3 cup plant milk

DIRECTIONS:

1. Pre-heat oven to 325° F
2. Place muffin liners and spray with cooking spray
3. Add butter to a medium microwave safe bowl. Microwave until melted.
4. Add remainder of wet ingredients and mix until well combined.
5. In a large bowl mix all dry ingredients. Mix until there are no coconut flour clumps.
6. Add wet ingredients into dry ingredients and mix until combined.
7. Fill each muffin liner 3/4 of the way
8. Bake for 20-23 minutes.
9. Allow to cool for 5 minutes

Enjoy!

Makes 12 Cupcakes

1 Cupcake = Calories: 70 | Protein: 6 gm | Carbs: 5 gm | Fat: 3 gm