**Chocolate Peanut Butter Protein Cupcakes**

If you didn’t think National Cupcake Day could get any better, then you haven’t tried our decadent (but still kind of healthy, I promise!) Chocolate Peanut Butter Protein Cupcakes recipe. These ooey gooey cupcakes pack an unexpected protein punch when you include our Chocolate Whey Protein Powder. Give them a whirl for a treat you can guiltlessly tout to friends and family on this, the sweetest day of the year!

**Ingredients**

Modere Pure Chocolate Whey Protein 1/2 cup

Oat flour 1/2 cup

Unsweetened cocoa powder 1/4 cup

Baking powder 1 tsp

Greek yogurt 170 g

Whole egg 1

Egg white 1 white

Unsweetened almond milk 1/4 cup

Stevia or other powdered sweetener 1/3 cup

Natural peanut butter 1/3 cup

**Directions**

1. Preheat the oven to 350F (180C).

2. Combine all the ingredients except the peanut butter in a food processor.

3. Divide the mixture between nine cups in a cupcake tin. Then pop a teaspoon of peanut butter in each and push it down so it is submerged.

4. Bake the cupcakes for around 10-15 minutes until they're cooked through. They're best eaten fresh from the oven. If you have any leftovers, microwave them later to re-melt the peanut butter center.

**Pro Tip**

No need to run out to the market for oat flour! The oat flour can be made by blending up oats in a food processor. It can also be substituted for brown rice flour or almond flour in other recipes

**Nutrition Facts**

Serving size: 1 cupcake

Recipe yields: 8 cupcakes

Calories: 134

Total Fat: 7g

Total Carbs: 8.4g

Protein: 11.7g