



COFFEE CHOCOLATE CUPCAKES

Servings: 12 Cupcakes

**NUTRITION INFORMATION PER SERVING
(PLAIN CUPCAKE): 140 CALORIES,
25 G CARBOHYDRATE, 5 G FAT, 4 G PROTEIN**

3/4 cup white whole wheat flour

1/3 cup unsweetened cocoa powder

1 tsp baking powder

1 tsp baking soda

1/2 tsp cayenne pepper

1/3 cup plain 2% Greek yogurt

2/3 cup brown sugar

1 egg

3 Tbsp mashed avocado

1 tsp vanilla extract

1/2 cup brewed strong hot coffee

1/2 cup dark chocolate chips

**Optional: powdered sugar for dusting
or frosting of your choice**

DIRECTIONS:

1. Place the first five ingredients in a large bowl.
2. Add yogurt, brown sugar, egg, mashed avocado and vanilla and blend using a mixer until combined.
3. Slowly add the coffee and mix for 2 minutes.
4. Stir in chocolate chips.
5. Pour batter into muffin tins (with liners) and bake at 350 for 25 minutes or until a toothpick inserted into the center comes out clean.
6. Dust with powdered sugar or frost as desired.