LEMON POPPY SEED MUFFINS

BY: PREMIER PROTEIN

PREP TIME: 10 MIN TOTAL TIME: 40 MIN SERVINGS: 12

INGREDIENTS

1/2 scoop Premier Protein Vanilla Powder 3/4 cup baking stevia or coconut sugar 1/2 cup almond flour 1 tsp baking powder 1/2 tsp baking soda 1/4 tsp salt 1/2 cup nonfat plain Greek yogurt 1/2 cup egg whites 1/2 cup unsweetened apple-sauce 3 tbsp lemon zest 2 tbsp lemon juice 1 tsp vanilla extract 2 tbsp poppy seeds

DIRECTIONS

Preheat oven to 350° F.Whisk together protein powder, baking stevia, almond flour, baking powder, baking soda, and salt

In a separate mixing bowl, beat together yogurt, egg whites, applesauce, lemon zest, lemon juice, and vanilla extract Mix dry and wet until just combined, then stir in poppy seeds

Line a muffin pan and lightly spray with cooking spray. Divide batter between cups, filling almost to the top. Bake for 20–25 minutes until a toothpick inserted at center comes out clean. Cool 10–15 minutes before attempting to remove liner.

Enjoy with light butter!

