DietCloud – Recipe

Recipe Name: Muesli Oats Cupcake Filled with Yogurt and Strawberries Recipe

Diet Type:

Course: World Breakfast

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Oats Flour • 1 cup Muesli - Saffola Fruit Rush • 1/4 cup Ragi Flour (Finger Millet/ Nagli) • 1 Egg white • 1 tablespoon Sunflower Oil • 1/2 cup Milk • 1/2 cup Curd (Dahi / Yogurt) • 1 teaspoon Baking powder • 1 cup Hung Curd (Greek Yogurt) - low fat & whisked • 200 grams Strawberries - cut into dices	4

Preparation

• We begin making the Muesli Oats Cupcake Filled with Yogurt and Strawberries Recipe pre heat the oven at 180 degree Celsius for about 10 minutes.

• Add egg, oil and yogurt in a bowl and whisk it till it fluffs up.

• Then later slowly add in the dry ingredients such as oats flour, ragi flour, muesli and baking powder.

• Combine them slowly using a spoon.

• The mixture will thicken up as the oats and muesli will absorb moisture.

• So you can add some milk and adjust the consistency of the batter.

• It should be quiet thick and not too thin.

• Grease your cupcake tray, and add a heap tablespoon of the batter in each of the cupcake molds, do not over fill it.

• Bake the cupcake at 180 degree Celsius for about 25 minutes.

• To check, insert a knife and if it comes out clean then it is done.

• Keep it outside to cool down, once it is done, add a dollop of yogurt on each cupcake and top it with some strawberries and serve.

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Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)