



# Sparkle Kitchen

## **1-2-3 Cupcakes**

(makes 10 cupcakes)

### **Ingredients**

(\*Remember 1 scoop = ½ cup\*)

1 scoop Greek yogurt

2 scoops sugar

3 eggs

3 scoops flour

1 tablespoon baking powder

1 tablespoon lemon zest

1 scoop canola oil

whipped cream and sprinkles, for serving

### **Directions**

Preheat your oven to 350 degrees.

In a large bowl, mix the yogurt, sugar, and eggs together. In a smaller bowl, combine the flour, baking powder, and lemon zest. Add the dry ingredients to the wet, stirring until they just come together.

Next, add the oil, and keep stirring until it emulsifies and comes together smoothly. Then, evenly distribute the batter into ten cupcake papers, and bake for 20-25 minutes, or until a tester comes out clean. These can get a little dense if you overbake them, so err on the side of caution.

Allow the cupcakes to cool completely, then top with whipped cream and sprinkles just before serving.

**Enjoy!**