

# WHEAT AND OATS RED VELVET CUPCAKES

This festive season why not go healthy and try some whole wheat cupcakes with no compromise on taste.

Try these yummy guilt free cupcakes and celebrate ☐ Christmas ☐ healthy way !!

## INGREDIENTS –

1 cup – wheat flour

1 cup – oats flour

2 tbsp – cocoa powder

1/4 tsp – salt

1 cup – powdered sugar

1 tsp – baking powder

1/2 cup – oil

1 cup – yogurt ( semi thick)

2 tsp – vinegar/ lemon juice

1 tsp – vanilla essence

Few drops of red food color

## METHOD –

Pre heat the oven at 180 c

Grease the muffin tray and place the cupcake liners.

In bowl, sift the flours, cocoa powder, salt and baking powder.

In another bowl, mix oil and sugar. Whisk until smooth.

Add in vinegar, essence, food color and yogurt. Mix well.

Fold in the dry ingredients and mix until combined.

Pour in the batter in each liner till half full.

Bake at 180 c for 15 minutes or until a toothpick inserted comes out clean.

Remove the cupcakes and transfer to a wire rack to cool completely before frosting.