Arbonne Vanilla Cupcakes (with variations below)

4 scoops Arbonne vanilla shake mix
1 tsp vanilla extract
1 tsp baking powder
1 egg
¼ cup egg whites
¼ cup unsweetened almond milk

Use a large fork to mix all the ingredients together. Use coconut oil to oil a muffin tin and pour batter filling each hold ¾ full. Bake at 350F for 20 minutes until golden on top. Makes 4 cupcakes.

Variations: Add some dried fruit, ½ mashed banana, or other ingredients you like. Use the chocolate protein shake mix to make chocolate muffins.