

The Ultimate Vegan Protein Muffin Guide

The Complete Plant-Powered Baking Guide



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Welcome to Your Plant-Powered Protein Journey

Congratulations on taking the first step toward mastering vegan protein muffins. This isn't just another recipe collection—it's a comprehensive system designed to give you **perfect results every single time**.

What Makes This Guide Different

- **GRAM-BASED PRECISION:** Every recipe in this guide uses weight measurements in grams.
- **SCIENCE-BACKED SUBSTITUTIONS:** We explain WHY each binder works, WHEN to use it, and HOW it affects your final texture.
- **NO BANANA? NO PROBLEM:** Every recipe includes tested banana-free alternatives that actually work.

Understanding Vegan Protein Powders

- **PEA PROTEIN:** Slightly earthy, creates a fluffy, cake-like crumb. Absorbs a lot of moisture.
- **SOY PROTEIN ISOLATE:** Neutral taste, excellent structure, and strong natural binding.
- **BROWN RICE PROTEIN:** Can be gritty and chalky. Best when blended with other proteins.
- **HEMP PROTEIN:** Earthy flavor, dense texture. Best for chocolate or savory recipes.

The Complete Egg Replacement Matrix

- **FLAX EGG:** Most versatile. Creates a slightly dense, chewy texture.
- **CHIA EGG:** Best for delicate recipes. Nearly tasteless.
- **AQUAFABA:** Best for lift and fluff. Creates a light, airy, cake-like texture.
- **SILKEN TOFU:** Best for a protein boost. Creates a dense, moist, fudgy texture.
- **MASHED BANANA:** Best for moisture. Strong banana taste.
- **UNSWEETENED APPLESAUCE:** Good for moisture, with a mild flavor.

RECIPES

Recipe #1: Classic Vanilla Pea Protein Muffins

- **Ingredients:** Pea protein, oat flour, all-purpose flour, coconut sugar, baking powder/soda, salt, plant milk, applesauce, coconut oil, vanilla, flax egg.
- **Instructions:** Mix dry, mix wet, combine, bake at 350°F for 18-20 minutes.

Recipe #2: Double Chocolate Soy Protein Muffins

- **Ingredients:** Soy protein, all-purpose flour, cocoa powder, coconut sugar, baking powder/soda, salt, plant milk, applesauce, coconut oil, vanilla, flax egg, chocolate chips.
- **Instructions:** Same as classic, but with cocoa and chocolate chips.

Recipe #3: Blueberry Lemon Protein Muffins

- **Ingredients:** Pea protein, all-purpose flour, oat flour, coconut sugar, baking powder/soda, salt, lemon zest, plant milk, applesauce, lemon juice, coconut oil, vanilla, chia egg, blueberries.
- **Instructions:** Coat blueberries in flour before folding into the batter.

Recipe #4: Pumpkin Spice Protein Muffins (No Banana)

- **Ingredients:** Pea protein, all-purpose flour, oat flour, coconut sugar, baking powder/soda, salt, pumpkin pie spice, pumpkin puree, plant milk, maple syrup, coconut oil, vanilla, apple cider vinegar, flax egg.
- **Instructions:** Optional streusel topping. Bake at 345°F for 20-22 minutes.

Recipe #5: Apple Cinnamon Oat Protein Muffins

- **Ingredients:** Rolled oats, oat flour, pea protein, coconut sugar, baking powder/soda, salt, cinnamon, plant milk, applesauce, maple syrup, coconut oil, vanilla, flax egg, shredded apple.
- **Instructions:** Squeeze shredded apple to remove excess moisture.

Recipe #6: Matcha Green Tea Protein Muffins

- **Ingredients:** Pea protein, all-purpose flour, oat flour, coconut sugar, baking powder/soda, salt, matcha powder, plant milk, applesauce, coconut oil, vanilla, flax egg.
- **Instructions:** Sift matcha powder with dry ingredients to prevent clumps.