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Snickerdoodle Protein Cookies

Ingredients:

Vanilla protein powder, 80 g
Coconut flour, 6 tbsp
Pyure organic Stevia blend, 1/4 cup
Baking soda, 1/4 tsp
Creamy cashew butter, 1/4 cup
Egg whites, 2 tbsp
VitaFiber or sugar-free maple syrup, 1 tbsp
Vanilla extract, 1/4 tsp
Water, 2 tbsp
Butter extract (optional), 1/4 tsp
Salt (optional), 1/4 tsp
Pyure organic Stevia blend or granulated sugar, 1/4 tsp
Cinnamon, 1/4 tsp

Directions:

1. Preheat the oven to 350 degrees F.
2. Whisk together the dry ingredients in a small mixing bowl.
3. Mix in the wet ingredients and water until a thick dough is formed. You may need more or less water depending on protein powder used.
4. Lightly coat a baking sheet with cooking spray.
5. Roll the dough into balls of a rounded tablespoon each, and place them on a baking sheet 2 inches apart.
6. Use a fork to flatten the cookies in a crisscross pattern, then sprinkle them with sweetener and cinnamon.
7. Bake for 6-8 minutes until the edges are firm but the center is still quite soft. Cookies will set as they cool.
8. Enjoy your cookies immediately, or store them at room temperature in an airtight container for up to one week.