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Signature Birthday Cake Protein Cookies

Can't decide between cookies or cake? Why not both?! You won't even miss the frosting when you bite into our birthday cake cookies. With coconut flour, white chocolate chips, and sprinkles, these birthday treats are everything a protein cookie should be. Make a double batch for a party or whip them up for a tasty protein treat any day!

Prep Time: 15 min. Cook Time: 10 min.

Serving size: 1 cookie

Recipe yields 9 servings

Ingredients

1-1/2 scoops (about 45 g) Signature Birthday Cake Whey Protein
3 tbsp coconut flour
3 tbsp Truvia (or other stevia-erythritol blend)
1/8 tsp baking soda
1/8 tsp salt (optional)
2 tbsp buttery spread
2 tbsp cashew butter
2 tbsp (1 large) egg white
2 tbsp nonfat plain Greek yogurt
1/2 tsp vanilla extract
1 tbsp (15 g) white chocolate chips (optional)
1 tsp sprinkles (optional)

Directions

1. Preheat oven to 350 degrees F.
2. Whisk together dry ingredients in a small mixing bowl.
3. Add wet ingredients and stir until you get a soft dough. Gently fold in chocolate chips and sprinkles, if using.
4. Line a baking sheet with parchment paper or lightly spray with cooking spray. Spoon dough by rounded tablespoons onto prepared sheet to make 9 cookies.

5. Bake for 8-10 minutes until cookies are soft in the center and golden brown underneath. Cool on a rack and enjoy!