



Courtesy of Anna Sward @proteinpow.com

## **Chocolate Chip Cookie Dough Protein Truffles**

### **Ingredients (truffle):**

Vanilla whey protein powder, 1/4 cup  
Canned chickpeas (unsalted and cooked), 3/4 can  
Coconut sugar (or low-carb granulated sweetener), 1 tbsp  
Coconut flour, 1 tbsp  
Chopped dark chocolate (or dark chocolate chips), 1 square

### **Ingredients (optional topping):**

Dark chocolate, 2 squares

### **Directions:**

1. In a food processor, mix all ingredients together except for the chocolate chips. Mix until you've formed a paste or dough. Taste the cookie dough to make sure it's sweet enough! If not, add more sweetener.
2. Add in the chocolate chips. If your mix is too sticky, add a tiny bit more of the coconut flour—just a half teaspoon at a time—until you get your desired consistency.
3. If you want to coat your truffles, melt the dark chocolate and dunk your truffles before placing them on an aluminum-foil-lined tray. Set in the fridge for a couple of hours before serving.