



Confetti Chocolate Chunk Protein Blondies

Ingredients

- Whole-wheat flour 1 cup
- MusclePharm Vanilla Combat Protein Powder 1-1/2 scoops
- Granulated Stevia in the Raw or erythritol 1/3 cup
- Ground cinnamon 3/4 tsp
- Baking powder 1/4 tsp
- Salt 1/8 tsp
- Whole egg 1 large
- Coconut oil 1/4 cup
- Unsweetened almond milk 1/4 cup + 2 tbsp
- Plain Greek yogurt 1/2 cup
- Organic, light agave syrup 3 tbsp
- Amber Lyn Chocolates sugar-free chocolate chunks 1/3 cup
- Birthday cake sprinkles 2 tbsp



Directions

1. Preheat oven to 350 F. In a large bowl, mix whole-wheat flour, protein powder, Stevia, cinnamon, baking powder, and salt.
2. In another large bowl, add egg, almond milk, Greek yogurt, and agave syrup.
3. Microwave coconut oil in a separate small bowl. Let coconut oil cool slightly, then add to wet ingredients. Whisk together all wet ingredients.
4. Add half of the dry ingredients to the wet. Gently fold together.
5. Add remaining dry ingredients, and gently mix again until combined. Be careful not to overmix.
6. Add chocolate chunks and sprinkles to batter. Fold in chocolate chunks and sprinkles. Pour batter into a 6x8 baking dish sprayed with nonstick spray or greased with coconut oil.

7. Bake for about 24 minutes or until a knife comes out clean. Let cool and slice into 8 blondie bars.