



Courtesy of Anna Sward @proteinpow.com

## **Protein Pow Pop-Tart Cakes**

### **Ingredients:**

Almond butter, 4 tbsp

Coconut sugar (or granulated sweetener of choice), 4 tsp

Egg, 1

Pea protein powder, 1/4 cup

Toffee Stevia drops, 1/2-1 tsp (depending on desired level of sweetness)

Dark chocolate (I used 85%), 1 square

Low-sugar strawberry jam 1 tbsp

### **Directions:**

1. Mix all of your ingredients together until they form a well-combined dough. If your dough is too sticky to shape into cookies, add a tiny bit more pea protein powder.
2. Divide your dough into four balls. If you want them thinner, divide into six balls.
3. Press the balls into four rectangular(ish) cookies.
4. Add your jam on top of two rectangular cookies. Top them with the other cookies to form a jam-cookie sandwich.
5. Bake at 335 degrees F (around 170 C) for about 12 minutes or until your cakes have browned.
6. Massage half a square of dark chocolate on top of each cookie so it melts on impact. Bam!