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White Chocolate Pumpkin Protein Cookies

Ingredients

Vanilla protein powder, 60 g
Coconut flour, 1/4 cup
Pyure organic stevia blend, 1/4 cup
Baking soda, 1/2 tsp
Pumpkin pie spice, 1-1/2 tsp
100% canned pure pumpkin (no added sugar), 2/3 cup
Egg whites, 1/4 cup (2 large)
Earth Balance buttery spread, melted, 2 tbsp.
White chocolate chips, 1/4 cup (1 oz.)
Vanilla extract, 1/2 tsp
Maple extract, 1/4 tsp
Salt (optional), 1/4 tsp

Directions

1. Preheat oven to 350 degrees F.
2. Whisk together dry ingredients in a medium mixing bowl.
3. Mix in wet ingredients until smooth.
4. Stir in white chocolate chips.
5. Lightly spray a full baking sheet with cooking spray, then drop batter by rounded tablespoons onto sheet.
6. Bake for 20-25 minutes until golden brown underneath and cooked through. I flatten my cookies with the back of a spatula right after they come out to make them chewier and less fluffy, but that's optional.
7. Let cool 5-10 minutes and enjoy!
8. Store any leftovers in the fridge up to one week or the freezer up to one month.