



CANDY COOKIE SKILLET

High Protein / Low-Carb / Sugar Free

Recipe by Deedee (@healthyeatswithdeedee) and featured on MariGoldBars.com

"Skillet cookies are the best! So easy to make and perfect for when you don't want a whole batch of cookies."

- Deedee

INGREDIENTS:

- 3/4 C Almond Flour
- 1/4 C MariGold Creamy Vanilla Whey Isolate Protein Powder
- 2 TBSP Lupin flour (can substitute more almond flour if you don't have this)
- 1/2 TSP Baking powder
- Dash of salt
- 2 TBSP Melted butter
- 1 TBSP Sugar Free Chocolate syrup (I used choczero)
- 1 TBSP Granulated sweetener (i.e. allulose)
- 1 TBSP Almond milk
- 1/2 TSP Vanilla extract
- 1/3 C Chocolate chips or chocolate candies (I used Russell Stiver Sugar Free candies)



DIRECTIONS

1. Mix dry ingredients together.
2. Add all other ingredients and stir until combined.
3. Stir in chocolate chips.
4. Add cookie dough to a 6 inch greased skillet. Sprinkle extra candy pieces or chips on top.
5. Bake at 350 for 10-12 minutes until edges are set.
6. Eat while warm or let cool. Drizzle some melted chocolate on top or even add a scoop of ice cream. You can bake this recipe as regular cookies as well, just split the dough into a few cookie dough balls and bake on a cookie sheet.

Featuring MariGold
Creamy Vanilla Whey Isolate
Protein Powder
(MariGoldBars.com)

