



CHOCOLATE PROTEIN CHEESECAKE CUPS

High Protein / Guilt-Free / Sugar Free (optionally)

Recipe by Hannah Scott (@simplyhannahscott)
and featured on MariGoldBars.com

INGREDIENTS:

- 4 scoops MariGold Rich Chocolate Malt Whey Isolate Protein Powder
- 16 oz. cream cheese
- 16 oz. greek yogurt
- 1 whole egg
- 2 egg whites
- 2 tsp. vanilla extract
- 1/4 cup sweetener
- 2 tbsp. chocolate chips
- Strawberries (optional)

DIRECTIONS:

1. Mix all ingredients except chocolate chips.
2. Pour mix into lined cupcake pan.
3. Melt chocolate chips and spoon over mix, cutting with a knife to give that beautiful marbled look.
4. Bake your cheesecake on 325 for 30 min.
5. Continue to bake on 200 for 50 min.
6. Remove cheesecake from oven and let cool. Refrigerate overnight.
7. Top with strawberries and cool whip or sugar-free chocolate!



Featuring MariGold
Rich Chocolate Malt Whey Isolate
Protein Powder
(MariGoldBars.com)

