



CHOCOLATE CHIP COOKIE DOUGH PROTEIN BALLS

High Protein | Gluten Free | Grain Free | No Bake | Naturally Sweetened

Recipe Featured on MariGoldFoods.com

INGREDIENTS:

- 1 1/2 cups almond flour
- 1 cup creamy peanut butter
- 4 tablespoons almond milk
- 4 scoops [MariGold Creamy Vanilla Whey Isolate Protein Powder](https://MariGoldFoods.com)
- 2 tablespoons honey
- 1/2 cup dark chocolate chips, or to taste



DIRECTIONS

1. Add the almond flour, peanut butter, almond milk, MariGold Creamy Vanilla Whey Isolate, and honey to a large mixing bowl.
2. Stir until everything is thoroughly combined and a soft cookie-dough-like mixture forms.
3. Add the dark chocolate chips and gently fold them into the dough until evenly distributed.
4. Scoop out portions approximately 1 1/2 inches wide and roll or mold them into balls.
5. Place the protein balls in the refrigerator and chill until firm.
6. Keep refrigerated and grab one whenever the cookie-dough craving hits.

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

