



## CHOCOLATE PEANUT BUTTER PROTEIN EGGS

Keto-Friendly / Low-Carb / Protein Packed

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

*"These are so yummy & require only a few ingredients!! I love making these for Easter, so had to share. Plus that extra kick of protein and no extra sugar, you gotta make these!!"*

- Deedee

### INGREDIENTS:

- Chocolate chips (I used choczero)

### Peanut Butter Filling

- 1/2 C peanut butter
- 1 Scoop MariGold Creamy Vanilla Whey Isolate Protein Powder
- 2 TBSP sugar free maple syrup
- Splash of almond milk

### DIRECTIONS

1. First grab your favorite chocolate (I used @choczero chips) and microwave until it melts. I like to add a tiny bit of coconut oil to mine to help it melt nicely and be smooth.
2. Either use a silicone egg shaped mold and add a small amount of chocolate to the bottom. If you don't want to make egg shapes, you can use any candy mold or paper cupcake liners. Make sure your chocolate is covering the bottom. Place in fridge or freezer while you make your peanut butter filling.
3. Mix ingredients for the peanut butter filling and stir until smooth. Scoop peanut butter mixture into your candy molds. Pour more melted chocolate on top. Put in fridge or freezer again until hardened, then enjoy!
4. I like to keep mine stored in a container in the fridge or freezer, keeps them fresh and you always have a sweet treat on hand!



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

