



CHOCOLATE PEPPERMINT COOKIES

High Protein / Keto-Friendly / Low-Carb / Sugar Free

Recipe by Deedee (@eatwithdeedee) and featured on MariGoldFoods.com

"These cookies are so chewy and delicious! They are a double chocolate cookie base with crushed peppermint and white chocolate chips added. These were so good and are perfect for Christmas!!"

- Deedee

INGREDIENTS:

- 3/4 C Almond Flour
- 1/2 C Cocoa powder
- 1/4 C MariGold Rich Chocolate Malt Whey Isolate Protein Powder
- 1/2 C Butter
- 3/4 C Sweetener, granulated (I used @wholeearthsweetener)
- 1 Egg
- 1/2 TSP baking soda
- 1/2 TSP salt
- 1/2 TSP vanilla extract
- 1/2 TSP peppermint extract (I used @oooflavors)
- 1/2 C white chocolate chips (I used @choczero)
- 1/3 C Sugar Free crushed peppermint candy

DIRECTIONS

1. Beat butter until smooth. Add sweetener, eggs and extracts & mix until combined.
2. Add in dry ingredients and mix until a dough forms.
3. Stir in chocolate chips and crushed peppermint.
4. Form or scoop into balls and place on a parchment-lined baking sheet. Bake at 350 for 10-12 minutes.
5. They are perfect to eat just like that! But of course I had to dip some in chocolate ganache, drizzle with white chocolate, and add more peppermint and sprinkles. These are so yummy and fun to make.



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

