



## CHRISTMAS SUGAR SPRINKLE COOKIES

Keto / Low-Carb / Sugar-Free

Recipe by Deedee (@ketowithdeedee) and featured on [MariGoldBars.com](https://www.MariGoldBars.com)

*"These are SO good! You have got to make these, even the kids will love them! They are the perfect soft and chewy texture and a great holiday cookie recipe to try."*

- Deedee

### INGREDIENTS:

- 1/2 C butter
- 1/4 C brown sweetener (I used @truvia)
- 1/4 C granulated sweetener (I used @truvia)
- 1 egg
- 1 egg yolk
- 1 C almond flour
- 1/2 C lupin flour
- 1/4 C MariGold Creamy Vanilla Whey Isolate Protein Powder
- 2 TSP vanilla extract
- 1 TSP cake batter @oooflavors (optional)
- 1 TBSP cornstarch
- 1/2 TSP baking powder
- 1/2 TSP baking soda
- Dash of salt
- 1 TBSP almond milk
- Christmas colored sprinkles (optional)



### DIRECTIONS

1. Beat butter until smooth. Add sweeteners and mix.
2. Add eggs and extracts and beat until combined.
3. In a separate bowl, combine all dry ingredients. Combine dry ingredients into wet ingredients until a dough starts to form. Beat in milk.
4. If using sprinkles, stir them in now. Make large dough balls and dip the tops into more sprinkles if desired.
5. Bake at 375 on a parchment lined baking sheet for 8-10 minutes. They will still look wet and underdone but the edges will look set.
6. Take them out and let them sit on the baking sheet to firm up.

Featuring MariGold  
Creamy Vanilla Whey Isolate  
Protein Powder  
([MariGoldBars.com](https://www.MariGoldBars.com))

