



## COOKIE DOUGH PROTEIN BALLS

High Protein / Clean Eating

Can be made Gluten-Free and Low-Carb as well - see additional notes.

Recipe by Sari (@feed.your.soul.sari) and featured on MariGoldBars.com

*"Want cookie dough but also don't want a sugar crash? I present to you Protein Cookie Dough Balls! Bite sized balls of heaven! Packed with clean protein, healthy fats, whole grain oats, and immune boosting honey! Don't forget about the mess of chocolate chips as well!"*

- Sari

### INGREDIENTS:

- 3/4 cup oat flour
- 1/2 cup creamy peanut butter
- 2 tbsp almond milk
- 2 scoops (60g) MariGold Creamy Vanilla Whey Isolate Protein Powder
- 1 tbsp Manuka honey
- 4 tbsp mini dark chocolate chips

NOTE: To make this recipe gluten-free, be sure to use oat flour made with certified gluten-free oats.

You can also substitute using 3/4 cup Almond Flour and 1 tbsp almond milk for a lower-carb, gluten-free option.



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

### DIRECTIONS:

1. Stir together all ingredients in a bowl, except chocolate chips.
2. Roll dough into balls, and press on chocolate chips.
3. Freeze until set.
4. Enjoy!

