



## DOUBLE CHOCOLATE DIPPED XMAS WHOOPIE PIES

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

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

*"I loved these little cookie pies! My base recipe is so easy to make and you can add in different flavors and fillings."*

- Deedee

### INGREDIENTS:

- 1 3/4 C Almond flour
- 1/4 C MariGold Rich Chocolate Malt Whey Isolate Protein Powder
- 1/2 C Granulated sweetener (I used @wholeearthsweetener)
- 1/3 C Cocoa Powder
- 2 TSP Baking powder
- 1/2 TSP Baking soda
- 2 eggs
- 1/3 C Heavy Cream
- 1/4 C Sour cream
- 1 TBSP Vanilla extract
- Sugar Free Chocolate Chips - optional for filling and topping (I used @choczero)
- Optional sprinkles or other decorations

### DIRECTIONS

1. Combine all dry ingredients together. Blend in wet ingredients until just combined.
2. Line cookie sheet with parchment paper and set oven to 350.
3. To get them perfectly round I used a piping bag and piped circles onto the cookie sheet. They will spread a little bit so make sure they are spaced out. You could also use a cookie scoop or spoon to scoop your dough onto the tray.
4. Bake 12-15 minutes until set around the edges.
5. My filling and topping was just an easy chocolate ganache I made with chocolate chips!



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

