



GERMAN CHOCOLATE COOKIE DOUGH PROTEIN FUDGE

High-Protein / Keto-Friendly / Gluten-Free / No-Bake

Recipe by Maria Fernanda López (purelyhealthyliving.net)
and featured on MariGoldFoods.com

"No bake, gut-friendly and delicious German Chocolate Cookie Protein Fudge! One of the best parts of this recipe is the no bake part... and it was a HIT with my family!"

- Maria Fernanda López

INGREDIENTS:

Base

- 4 scoops of MariGold Creamy Vanilla Grass-Fed Whey Isolate Protein Powder
- 1 cup of a keto-friendly cookie mix (I used @good.phats)
- 1 block (8 oz) of organic cream cheese
- 1 tsp of vanilla extract
- 1/3 cup of allulose
- 3 bars MariGold German Chocolate Cake Keto Protein Bars

Topping

- 1 Low Carb Chocolate Bar (I used @nebulasnacks)

DIRECTIONS:

1. Mix the cookie mix, whey protein, and allulose very well in a deep bowl.
2. Add the cream cheese (room temperature) and chopped MariGold German Chocolate protein Bar and mix well.
3. Transfer the dough to two silicone baking loaf dishes and press the dough evenly.
4. Add the chocolate on top (you can melt it too).
5. Freeze for a few hours or overnight and enjoy!



Featuring MariGold
Creamy Vanilla Whey Isolate
Protein Powder &
German Chocolate Cake Protein Bars
(MariGoldFoods.com)

