



GOLDEN PROTEIN OREOS

Protein Rich / Gut-Friendly

Recipe by Holly (@holllys_bestlife) and featured on MariGoldBars.com

“So I made these like double the size of an actual Oreo but ya know those Oreos are probably shrinking anyways “skrinkflation” anyone? So my sized Oreos are the better representation of how big they really should be!”

- Holly

INGREDIENTS:

Cookie

- 1/2 cup Oat flour
- 1/3 cup MariGold Creamy Vanilla Whey Isolate Protein Powder
- 1/4 cup apple sauce
- 2 Tbsp Cashew Butter
- 1 tsp Vanilla Extract

Filling

- 1/4 cup Greek yogurt
- 1 scoop MariGold Creamy Vanilla Whey Isolate Protein Powder
- 2 tbsp cream cheese



DIRECTIONS:

1. Combine the flour and protein powder in a bowl then add wet ingredients and combine until dough forms.
2. Scoop dough into balls and flatten to about 1/4 inch thick.
3. Place on a baking sheet and bake at 350 for 8 minutes.
4. While the cookies are baking, combine frosting ingredients. Once the cookies have cooled spread frosting over half the cookies and place the other half to complete the cookie.

NOTE: I made 4 giant sized cookies here! Also highly recommend trying @marigoldbars vanilla protein!

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

