



GRINCH HOLIDAY CHEESECAKE COOKIES

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

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

"These little cookies are so tasty and festive!"

These are so fun and cute, they would look perfect at any Christmas gathering!"

- Deedee

INGREDIENTS:

Blondies

- 1/2 C butter, softened
- 8 Ounces cream cheese, softened
- 1 C granulated sweetener (I used @truvia)
- 2 eggs
- 1 TSP vanilla extract
- 1 TSP cheesecake flavoring (optional) (I used @oooflavors)
- 2 C almond flour
- 1/2 C MariGold Creamy Vanilla Whey Isolate Protein Powder
- 2 TSP baking powder
- 1/2 TSP salt
- Red & green food colorings (optional)

DIRECTIONS

1. Mix butter and cream cheese until smooth.
2. Add sweetener and eggs and mix until combined.
3. Add vanilla and flavoring (optional) and mix.
4. Add dry ingredients and mix until combined.
5. Refrigerate for about 30 minutes.
6. If you choose to color your dough, remove from refrigerator and color, then return to refrigerator for another 30 minutes.
7. Roll pieces of each color dough into balls and place on a parchment lined baking sheet.
8. Bake at 350 for 8-10 minutes just until the edges are set.



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

