



HOSTESS CUPCAKE COOKIES

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

Recipe by Deedee @eatwithdeedee
and featured on MariGoldFoods.com

"I wanted to make a chocolate cookie and knew these would be super yummy!"

- Deedee (@eatwithdeedee)

INGREDIENTS:

Chocolate Cookies

- 1/2 C butter, softened
- 1/2 C sweetener (I used half granulated & half golden)
- 1 egg
- 1/3 C Cocoa powder
- 2 Scoops MariGold Rich Chocolate Malt Whey Isolate Protein Powder
- 1 TSP Vanilla
- 1 3/4 C Almond Flour (if you have Lupin flour you can use both combined 1 1/4 C almond & 1/2 C Lupin which is what I did)
- 1 TSP baking powder
- Dash of salt

Chocolate Ganache

- 1/3 Cup heavy cream
- 1/2 Cup sugar-free chocolate chips



DIRECTIONS:

1. **FOR THE COOKIES:** Mix butter and sweetener until fluffy.
2. Add in egg yolk & vanilla and mix until combined.
3. Add in all other ingredients and mix.
4. Bake on a parchment lined cookie sheet at 350 for about 10-12 minutes. Let cool completely, then add frosting if desired
5. **FOR THE GANACHE:** Heat cream in microwave until bubbling hot.
6. Add chocolate chips and cover. Let sit 5 mins.
7. Whisk together until it thickens up & let cool to room temperature. It will keep thickening as it cools.

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

