



KETO CHOCOLATE PROTEIN COOKIES

High Protein / Low-Carb / Keto-Friendly

Recipe by @ghostingcarbs
and featured on MariGoldFoods.com

"These are so fluffy and soft and melt in your mouth!"

- @ghostingcarbs

INGREDIENTS:

- 1 ¼ cup almond flour
- 1/4 cup cocoa powder
- 1 tbsp granular gelatin
- 1 scoop MariGold Rich Chocolate Malt Whey Isolate Protein Powder
- 1 tsp baking powder
- Pinch of salt
- 1/2 cup softened butter
- 1 egg
- 1/3 cup powdered allulose
- 1 tsp vanilla extract

Toppings (optional):

- 2 tbsp sugar-free melted dark chocolate or syrup (@choczero was used in this recipe)
- Sugar-free frosting (@californiacountrygal was used in this recipe)

DIRECTIONS:

1. Preheat oven to 350°. Mix dry ingredients (almond flour, salt, cocoa powder, gelatin and baking powder) together.
2. Beat together butter and allulose and then add egg, vanilla, and syrup.
3. Add dry ingredients to mixer. Mix until combined.
4. Roll about a tbsp of dough into a ball, flatten slightly, and bake for 10 minutes.
5. Once cookies were cooled, I piped frosting and a drizzle of melted dark chocolate.



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

