

# **NO-BAKE HALLOWEEN PROTEIN DONUTS**

High-Protein / Gluten-Free / Low-Carb

# Recipe featured on MariGoldFoods.com

# **INGREDIENTS:**

#### **Donuts**

- 1 cup almond flour
- 1 scoop MariGold Creamy Vanilla Whey Isolate Protein Powder (OR try our Pumpkin Spice flavor for a touch of Fall Flavor!)
- 1/4 cup peanut butter
- 1/4 cup maple syrup

### Caramel

- 1/4 cup peanut butter
- 1/4 cup maple syrup

# **Topping**

- 1/2 cups chocolate chips
- 1 teaspoon coconut oil
- Candy Eyes
- Other "spooky" decorations (optional)

## **DIRECTIONS**

- 1. Mix together the base ingredients until a thick batter forms. Press batter into a silicone donut pan.
- 2. Mix together caramel, then distribute on top of each donut.
- 3. Melt together chocolate & coconut oil & drizzle on top of each donut to cover.
- 4. Add candy eyes to decorate.
- 5. Freeze for 20-30 minutes.
- 6. Store in the fridge!



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

