



PEANUT BUTTER COLLAGEN COOKIES

Collagen-Rich / Low-Carb / Gluten-Free

MariGoldFoods.com

INGREDIENTS:

- 1 cup peanut butter
- 1 egg beaten
- 4 tablespoons MariGold Grass-Fed Collagen Peptides (Peanut Butter or Unflavored)
- 2 teaspoons vanilla extract
- ¼ cup almond flour
- ¼ cup keto sweetener of choice (optional - stevia, monk fruit, or allulose are great options if you like them a little sweeter)

DIRECTIONS

1. Preheat your oven to 350F and lightly coat a cookie sheet with non-stick spray.
2. In a large mixing bowl, combine the whisked egg, almond butter, and vanilla extract. Stir until well blended.
3. Next, add the almond flour collagen protein powder to the mixture, continuing to stir until a dough-like consistency forms.
4. Using a cookie scoop or rounded tablespoon, shape the dough into approximately twelve balls and place them on the prepared baking sheet, ensuring enough space between each. Gently press down on each ball and make decorative markings with a fork.
5. Place the baking sheet in the preheated oven and bake for 12 to 14 minutes.
6. Allow the cookies to cool on the sheet for about 10 minutes before transferring them to a cooling rack to complete the cooling process. Enjoy!



Featuring MariGold
Peanut Butter Collagen OR
Unflavored Collagen
(MariGoldFoods.com)

