



## PEANUT BUTTER PROTEIN COOKIE SKILLET

Keto / Low-Carb / High Protein

Recipe by Deedee (@healthyeatswithdeedee) and featured on MariGoldBars.com

*"This cookie is so good you guys! When I first started making this recipe, it was going to be a single serve, but I ended up cutting it into 4 pieces lol. It's so gooey and delicious, plus who doesn't want some extra protein!? You gotta try it out and let me know if you make it!!"*

- Deedee

### INGREDIENTS:

- 1/3 C peanut butter @jifbrand
- 1/4 C almond flour
- 1/4 C MariGold Creamy Vanilla Whey Isolate Protein Powder
- 1/4 C brown sweetener @sonourishedinc
- 1 Egg
- 1/2 TSP baking soda
- 1/2 TSP vanilla extract
- Topping: Chocolate chips @choczero , optional

### DIRECTIONS

1. Mix all ingredients together and put into greased skillet or small baking dish.
2. Top with chocolate chips (optional).
3. Bake at 350 for 15-20 minutes until edges are set. It will be a little gooey when it comes out, but will set up as it sits. Eat right away if you're like me & like it gooey, or wait until it cools for a more cookie like texture!



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

