



PISTACHIO ALMOND CHOCOLATE CHIP PROTEIN COOKIES

High-Protein / Low-Carb / Sugar-Free / Gluten-Free

Recipe by @ghostingcarbs
and featured on MariGoldFoods.com

"These are low carb, gluten free, sugar free and deeeelicious!"

- @ghostingcarbs

INGREDIENTS:

- 1.5 cups almond flour
- 1 tsp baking powder
- 1 scoop MariGold Rich Chocolate Malt Whey Isolate Protein Powder
- 1 tsp gelatin
- 1/2 tsp @oooflavors almond flavoring
- 1/2 cup softened butter
- 3/4 cup monk fruit sweetener
- 1 egg
- oat milk chocolate, chopped
- dark chocolate chips
- chopped pistachios

DIRECTIONS:

1. In a bowl, mix almond flour, whey protein, baking powder, salt and gelatin. Set aside.
2. In a mixer, mix butter, sweetener, egg, and flavoring. Once well combined, add dry mix. Then add chocolates and nuts.
3. Form the mixture into individual balls and then place them on a lightly-greased baking sheet.
4. Bake at 350 for 12 minutes.



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

