



PROTEIN-PACKED CHOCOLATE PB ICE CREAM SANDWICHES

High Protein / Collagen-Rich / Gluten-Free / Low-Carb

Recipe by Debbie (@debsnourishedkitchen) and

Featured on MariGoldFoods.com

INGREDIENTS (The Cookies):

Dry Ingredients

- 1⅔ cups almond flour
- ¼ cup [MariGold Peanut Butter Collagen Peptides](#)
- ¼ cup [MariGold Allulose sweetener](#)
- 1 tsp baking soda
- ½ tsp kosher salt

Wet Ingredients

- ½ cup salted butter, room temp
- ½ cup Skippy Super Chunk Peanut Butter
- 1 egg
- 2 tsp vanilla extract

Mix-ins

- ½ cup sugar-free chocolate chips
- ½ cup chopped dark chocolate bar (I used Ghirardelli)
- Flaky sea salt (optional)



For Ice Cream Sandwiches:

- Your favorite sugar-free vanilla ice cream

DIRECTIONS:

1. Preheat oven to 350°F.
2. Whisk dry ingredients in one bowl.
3. Beat butter + sweetener until fluffy, then add peanut butter, egg, and vanilla.
4. Combine wet and dry. Fold in chocolate chips.
5. Scoop dough (2-inch rounds) onto parchment-lined baking sheet.
6. Top with chopped dark chocolate.
7. Bake 7–8 mins (do not overbake). Sprinkle sea salt if desired.
8. Add ice cream and make them into sandwiches once cooled.

Featuring MariGold
Peanut Butter Collagen Peptides &
Allulose Sweetener
(MariGoldFoods.com)

