



SOFT N' CHEWY GLUTEN-FREE CHOCOLATE CHIP COOKIES

High Protein / Gluten-Free / Lactose-Free

Recipe by Kara (@thatglutenfreemomlife)
and featured on MariGoldFoods.com

INGREDIENTS:

- 3 cups almond flour
- 1 tsp baking soda
- 1 tsp salt
- 2 tsp pure vanilla extract
- 1 scoop MariGold Creamy Vanilla Whey Isolate Protein Powder
- ½ cup chocolate chips of choice
- ½ cup melted coconut oil
- ½ cup maple syrup
- 2 eggs

DIRECTIONS

1. Preheat oven to 375°F.
2. Mix dry ingredients in a medium bowl.
3. In a small bowl, beat eggs, maple syrup, and vanilla with a hand mixer.
4. Combine wet ingredients with dry, then mix in melted coconut oil until smooth.
5. Stir in chocolate chips.
6. Drop tablespoon-sized cookie dough balls onto a parchment-lined baking sheet.
7. Bake for 15 minutes.
8. Let cool on a rack and enjoy!



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

