



## COLLAGEN PROTEIN COFFEE BOMBS

Protein-Packed / Keto-Friendly / Low-Carb / Sugar-Free

Recipe by Katie (@cookingkatielady) and featured on MariGoldFoods.com

*"Gives you energy, protein, and satisfies that sweet tooth. These are literally the best things ever! They have that hard salted chocolate shell and a creamy coffee center."*

- Katie

### INGREDIENTS (makes 12):

- 45g MariGold Vanilla Collagen Latte High Protein Coffee
- 1 tbsp powdered sweetener (I used swerve @swervesweetie)
- 1 tbsp unsweetened cocoa powder
- 8 oz low-fat cream cheese
- 98g sugar-free dark chocolate chips (I used @lilys\_sweets)
- Sea salt, to taste

### DIRECTIONS:

1. Combine all ingredients except for the chocolate chips and sea salt in a food processor. Use a standard-size cookie scoop to scoop 12 coffee bombs onto some parchment paper. Place in the freezer to harder up for about 10 minutes.
2. Melt your dark chocolate over the stove. Dip each coffee bomb in the melted chocolate and top with sea salt.
3. Place in the freezer for 5 more minutes so that the chocolate can harder up and enjoy!!!
4. Place leftover coffee bombs in an airtight container and store in the refrigerator for up to 1 week.



Macros (per coffee bomb) - Info provided by  
Katie (@cookingkatielady)

90 Calories  
7g Fat  
6g Carbs (4g net)  
5g Protein

Featuring MariGold  
Vanilla Collagen Latte  
High Protein Coffee  
(MariGoldFoods.com)

