
CRUSH IT! Café: Double Chocolate Protein Cookies

Cookies are such a delicious treat and you cannot go wrong with chocolate. We did a recipe makeover and added some extra protein. Our meal replacement protein has barley and oat flour in it so it's perfect for baking. The mini chocolate chips give the perfect sweet bite. If you are a chocolate lover, these cookies are for you!

Ingredients:

4T. butter, *softened to room temperature*
2 T. (24g) swerve brown sugar (or other no calorie sweetener)
2 T. (32g) creamy peanut butter
1 whole egg, *at room temperature*
½ tsp. vanilla extract
1 T. (5g) cocoa powder
1/8 tsp. baking soda
¼ tsp. salt
2 scoops (68g) Core Nutritionals MRP Rich Chocolate
¼ cup (23g) Bob's Red Mill Paleo Flour*
2 T. (30g) mini semi-sweet chocolate chips

Directions:

In a mixing bowl, cream butter, peanut butter and sugar until smooth with no lumps. Add egg and vanilla and mix well. Stir in dry ingredients – cocoa powder, baking soda, salt, protein powder and paleo flour. Fold in chocolate chips. Refrigerate dough for 1-2 hours (don't skip this step!). Roll into 12 evenly sized balls (about 22g each) and place on baking sheet. Flat slightly if desired with the bottom of a glass.

Line a baking sheet with parchment paper. Bake cookies at 325° for 8-10 minutes. Remove from pan and place on cooling rack. Store in an airtight container for up to 3 days.

Macros:

Serving Size: 1 cookie - 103 calories, 4g Protein, 6g Carbohydrates, 7g Fat
Recipe makes 12 cookies

*You can substitute paleo flour for almond, coconut or all-purpose flour however it will change the nutrition facts. We recommend using a blend of those flours if substituting.