

Protein Snickerdoodle Cookie

You can play with this recipe, using add-ins, and trying different nut butters out. The coconut flour makes these super satisfying as well so don't skip that!



PREP TIME

15 mins

COOK TIME

10 mins

TOTAL TIME

25 mins



COURSE

Dessert, Gluten Free, Snacks



SERVINGS

8 cookies

CALORIES

272 kcal

INGREDIENTS

- 1 c coconut flour
- 1 c Sun Warrior Raw Vanilla Protein Powder (or other vanilla brown rice protein powder)
- 1 tsp cinnamon
- 1/2 tsp baking powder
- 1 c Vanilla Unsweetened Almond Milk vanilla unsweetened
- 1/2 c Cashew Butter
- 1/2 c Bee Free Honee (or agave)
- 1 tsp coconut oil melted
- 1 tsp vanilla extract
- 4 tsp brown sugar

INSTRUCTIONS

1. Preheat oven to 350°F/175°C.
2. Mix the coconut flour, protein powder, cinnamon and baking powder together.
3. Add almond milk, Bee Free Honee, melted coconut oil, cashew butter, and vanilla into the flour mixture.

4. This will be a very stiff dough. You will need to use your hands to knead it all together. Add almond milk 1-2 Tbsp (7-15ml) at a time if it is too dry. But the result should be a stiff, dry dough that holds together when you squeeze it into a ball.
5. Split the dough into quarters and then each quarter in half. Form each piece into a large thick cookie about the size of your palm and place on a cookie sheet lined with parchment paper.
6. Sprinkle 1 tsp of brown sugar on each cookie and dust with cinnamon.
7. Bake for 10 min.
8. Allow to cool before eating for best texture.

NUTRITION

Nutrition Facts

Protein Snickerdoodle Cookie

Amount Per Serving

Calories 272 Calories from Fat 108

	% Daily Value*
Fat 12g	18%
Saturated Fat 4g	25%
Polyunsaturated Fat 1g	
Monounsaturated Fat 5g	
Sodium 151mg	7%
Potassium 30mg	1%
Carbohydrates 25g	8%
Fiber 7g	29%
Sugar 4g	4%
Protein 16g	32%
Vitamin A 50IU	1%
Calcium 70mg	7%
Iron 2mg	11%

* Percent Daily Values are based on a 2000 calorie diet.



Tried this recipe?

Let us know how it was!