

# 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!