Double Chocolate Protein Cookies

Double Chocolate Protein Cookies recipe from Vegan Proteins.

PREP TIME	COOK TIME	TOTAL TIME
5 mins	15 mins	20 mins

COURSE	SERVINGS	CALORIES
Dessert, Snacks	1 serving	375 kcal

INGREDIENTS

- 2 Tbsp PB2
- 2 Tbsp vital wheat gluten
- 2 Tbsp flour of choice (I use oat or all-purpose)
- 2 Tbsp cocoa powder
- ½ tsp stevia extract powder (or 6 packets stevia in the raw)
- 1 tsp baking powder
- 1 pinch salt
- 1 Tbsp peanut butter
- 1 tsp vanilla
- ⅓ c water
- 1 Tbsp Chocolate Chips

INSTRUCTIONS

1. Preheat oven to 350°F/ 175°C

2. In a small bowl, mix all dry ingredients well.

3. Add vanilla and peanut butter to dry mixture. It will be lumpy and crumbly - that is ok!

4. Add 1/3 c water (you may need more or less depending on the flour you use) and gently mix. It should resemble thick cake batter. DO NOT OVERMIX!

5. Gently fold in chocolate chips.

6. Drop onto a foil lined cookie sheet spritzed with cooking spray. It makes about 6-8 cookies.

7. Bake for 8-12 minutes depending on your texture preference. 12 minutes is a more cakey cookie and 8 minutes is a gooier cookie.

NUTRITION

Nutrition Facts

Double Chocolate Protein Cookies

Amount Per Serving

Calories 375	Calories from Fat 134

	% Daily Value*
Fat 14.9g	23%
Carbohydrates 30.6g	10%
Fiber 7.5g	31%
Protein 19.2g	38%

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

Tried this recipe?

Let us know how it was!