



Gingerbread Protein Cookies

12 servings

20 minutes

Ingredients

- 1 1/4 cups Almond Flour
- 1/2 cup Vanilla Protein Powder
- 3 tbsps Coconut Sugar
- 1 tsp Baking Powder
- 1 tsp Cinnamon
- 1/4 tsp Nutmeg
- 2 tbsps Fancy Molasses
- 1 tbsp Maple Syrup
- 1 Egg
- 1/4 cup Tapioca Flour (or any type of flour, for dusting)

Directions

- 1 Preheat oven to 375 degrees F and line a baking sheet with parchment paper.
- 2 Combine almond flour, protein powder, coconut sugar, baking powder, cinnamon and nutmeg in a bowl. In a separate bowl, whisk together the molasses, syrup and egg.
- 3 Add wet ingredients to the dry ingredients and mix until a dough forms.
- 4 Generously dust a flat surface, a rolling pin and cookie cutter with tapioca flour. Roll out the dough and cut out shapes.
- 5 Bake for 8-10 min. Let cool completely before serving. Enjoy!

Notes

No Cookie Cutter, Use the rim of a mason jar to cut out circles. Or roll into balls and press down flat with the palm of your hand.

Protein Powder, This recipe was developed and tested using a whey-based protein powder. If using a different type of protein, results may vary.