

### **Ingredients:**

1 ¼ cup (2.5 sticks) salted butter (at room temperature)  
½ cup creamy Peanut Butter  
½ cup granulated sugar  
½ cup packed light brown sugar  
1 large egg  
1 tsp vanilla extract  
1 cup All-Purpose Flour  
2 scoops I Heart Macros Chocolate Milkshake protein powder  
½ tsp salt  
1 tsp baking soda  
1½ cups Semi-Sweet chocolate morsels

### **Instructions:**

1. **Preheat** the oven to 375°F (190°C).
2. **Mix Wet Ingredients:** In a large bowl or a mixer, cream the butter, brown sugar, granulated sugar, and Peanut Butter. Add the egg and vanilla and combine until light and fluffy.
3. **Mix Dry Ingredients:** In a separate bowl, mix together the flour, salt, baking soda, and protein powder.
4. **Form the Dough:** Add the flour mixture to the wet ingredients in ¼- ½ cup increments until dough comes together. Pause mixer occasionally to scrape sides back into the center. Add in chocolate chips by folding them into dough by hand.
5. **Prepare the Cookie Sheet:** Line baking sheets with parchment paper. Scoop tablespoon-sized portions of dough onto the prepared baking sheets, spacing them about 2 inches apart.
6. **Bake the Cookies:** Bake for 8 to 11 minutes, or until the edges are lightly golden. Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

MACROS: Cal- 181; Carbs – 11g; Protein- 3g; Fats- 14g