

Almondy Joyous Protein Cookies

Ingredients:

1 cup (2 sticks) salted butter (at room temperature)
¾ cup granulated sugar
¾ cup brown sugar
2 large eggs
1 tsp vanilla extract
½ tsp almond extract
2 scoops I Heart Macros Vanilla Cream protein powder
1¾ cup all-purpose flour
1½ cups milk chocolate morsels or chips
1½ cups sweetened shredded coconut
1 cup chopped (or sliced) almonds

Instructions:

- 1. Preheat** the oven to 350°F
- 2. Mix Wet Ingredients:** In a large bowl or a mixer, cream the butter, brown sugar, granulated sugar until light and fluffy. Add the eggs and vanilla and beat until smooth.
- 3. Mix Dry Ingredients:** In a separate bowl whisk together flour, baking soda, salt, 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, almonds, and coconut by folding them into dough by hand or in mixer at low speed.
- 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- 189; Carbs – 10g; Protein- 4g; Fat- 9g