

Chocolate Chip Protein Cookies

Ingredients:

1 cup (2 sticks) salted butter (at room temperature)
¾ cup granulated sugar
¾ cup packed light brown sugar
2 large eggs
1 tsp vanilla extract
2 scoops I Heart Macros Chocolate Milkshake protein powder
1½ cup All-Purpose Flour
1 tsp salt
1 tsp baking soda
2 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 vanilla extract. Add the eggs one at a time, beating well after each addition.
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 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- 140; Carbs – 17g; Protein- 2g; Fat- 7g