



# AI-Powered Baking 2025 Challenge

## Vanilla Peanut Butter Protein Cookies

### Ingredients:

- $\frac{3}{4}$  cup (1.5 sticks) salted butter, at room temperature
  - 1 cup Peanut Butter
  - 1 cup granulated sugar
- 2 scoops I Heart Macros Vanilla Cream protein powder
  - 1 large egg
  - 1 tbsp vanilla extract

### Instructions:

1. **Preheat** the oven to 350°F (150°C).
2. **Mix all Ingredients:** In a large bowl or a mixer, cream the softened butter, granulated sugar, Peanut Butter, and protein powder. Add the egg and vanilla; mix together until light and fluffy.
3. **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.
4. **Prepare the Cookie Sheet:** 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 (average batch of 22 cookies - Macro per cookie):

Carbs: 12g  
Protein: 6g  
Fat 18g  
Calories: 229