



# AI-Powered Baking 2025 Challenge



## Peanut Butter Chocolate Chip Protein Cookies

### 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
- 1 ½ cups Semi-Sweet chocolate morsels
- ½ cup Cacao 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

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