

# Gingerbread Protein Cookies

12 SERVINGS 20 MINUTES



## INGREDIENTS

1 1/4 cups Almond Flour  
1/2 cup Vanilla Protein Powder  
3 tbsps Coconut Sugar  
1 tsp Baking Powder  
1 tsp Cinnamon  
1/4 tsp Nutmeg  
2 tbsps Fancy Molasses  
1 tbsp Maple Syrup  
1 Egg  
1/4 cup Tapioca Flour (or any type of flour, for dusting)

## DIRECTIONS

- 01 Preheat oven to 375 degrees F and line a baking sheet with parchment paper.
- 02 Combine almond flour, protein powder, coconut sugar, baking powder, cinnamon and nutmeg in a bowl. In a separate bowl, whisk together the molasses, syrup and egg.
- 03 Add wet ingredients to the dry ingredients and mix until a dough forms.
- 04 Generously dust a flat surface, a rolling pin and cookie cutter with tapioca flour. Roll out the dough and cut out shapes.
- 05 Bake for 8-10 min. Let cool completely before serving. Enjoy!

## NOTES

### NO COOKIE CUTTER

Use the rim of a mason jar to cut out circles. Or roll into balls and press down flat with the palm of your hand.

### PROTEIN POWDER

This recipe was developed and tested using a whey-based protein powder. If using a different type of protein, results may vary.

