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## **Low Carb Peanut Butter Protein Cookies**

Courtesy of Anna Sward @ Proteinpow.com

### **Ingredients:**

- 2 tbsp of peanut butter (smooth or crunchy, up to you)
- 1/2 cup of almond flour (aka ground almonds)
- 1/4 cup of vanilla pea protein powder
- 1/4 cup of liquid egg whites
- 1/2 tsp of toffee stevia or your sweetener of choice
- 1/2 tsp of butterscotch flavoring

### **Directions:**

1. Blend all the ingredients together until you get a batter that's similar to dough.
2. Divide your "dough" into four balls and press them with your hands onto a baking tray.
3. If you want to decorate or add a design to your cookies like I did, stamp them before baking. I used this stamp.
4. Bake your cookies at 160 C (320 F) for about 25-30 minutes, or until they feel cooked to the touch. If you're a fan of a soft center, you can under bake them a bit. If you prefer that extra crunch, cook them a while longer.

Notes: Adapt the recipe according to your taste buds. Craving sweet? Add more sweetener. Looking for more vanilla flavor? Add some vanilla essence. You get the idea!

For added deliciousness, add some nuts—chopped pecans, walnuts, or macadamia nuts would be awesome here. Is chocolate your thing? Add some dark chocolate chips before baking or top with melted dark chocolate to create a dark chocolate cookie shell!