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## **Frosted Protein Sugar Cookies**

### **Cookie Ingredients**

Vanilla protein powder 80 g  
Coconut flour 6 tbsp  
Pyure Organic Stevia Blend 1/4 cup  
Baking soda 1/4 tsp  
Creamy cashew butter 2 tbsp  
Smart Balance Buttery Spread 2 tbsp  
Water 3 tbsp (adjust as needed)  
Egg whites 2 tbsp (1 large)  
VitaFiber syrup 1 tbsp  
Vanilla extract 1/2 tsp  
Salt 1/4 tsp (optional)

### **Frosting Ingredients**

Swerve confectioner's erythritol (or powdered sugar) 1/2 cup  
Tapioca starch 1 tbsp  
Unsweetened almond milk (or milk of choice) 2 tbsp  
Smart Balance Buttery Spread 1 tbsp

### **Directions**

1. Preheat oven to 350 degrees F.
2. Whisk together the dry cookie ingredients in a small mixing bowl.
3. Add the wet ingredients and mix until a dough forms.
4. Line a baking sheet with parchment paper, or lightly spray it with cooking spray.
5. Using a tablespoon, measure out dough and form it into balls, placing them roughly 2 inches apart on the sheet.
6. Press the balls flat to roughly half an inch thick using the back of a spatula or your hand.
7. Bake for 8-10 minutes until the edges are firm but the center is still soft (cookies will set upon cooling). I flattened mine a little fresher out of the oven with the back of a spatula.
8. While the cookies cool, combine the frosting ingredients in a separate mixing bowl until smooth.

9. Spread frosting over cookies and decorate with sprinkles if desired.
10. Cookies can be stored at room temperature for several days or frozen up to a month.

**Nutrition Facts:**

Serving size: 1 cookie (with frosting)

Recipe yields 12 servings

Calories: 81

Fat: 4.8 g

Carbs: 5 g

Protein: 5 g