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Peanut Butter Oatmeal Protein Cookies

Ingredients

Unflavored or vanilla protein powder, 30 g
Old-fashioned rolled oats, 1/2 cup
Truvia brown sugar blend (or sweetener of choice), 1 tbsp
Pyure organic stevia blend (or sweetener of choice), 1 tbsp
Baking soda, 1/8 tsp
Natural creamy peanut butter, 2 tbsp
Egg whites, 2 tbsp (1 large)
Sugar-free maple syrup, 2 tbsp
Vanilla extract, 1/4 tsp
Butter extract (optional), 1/4 tsp
Mini chocolate chips, 2 tbsp
Salt (optional), 1/4 tsp

Directions

1. Preheat oven to 350 degrees F.
2. Combine dry ingredients in a medium bowl.
3. Add peanut butter and remaining wet ingredients, mixing until combined.
4. Fold in chocolate chips.
5. Lightly coat a baking sheet with cooking spray.
6. Scoop cookie dough onto prepared sheet by rounded tablespoonfuls.
7. Bake for 8-10 minutes, or until edges are firm and golden brown.
8. Let cool 5-10 minutes before eating. Store any leftovers up to one week at room temperature.