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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
Salt (optional), 1/4 tsp
Baking soda, 1/4 tsp
Creamy cashew butter, 2 tbsp
Smart Balance buttery spread, 2 tbsp
Water (may need to adjust depending on protein powder used), 3 tbsp
Egg whites, 2 tbsp (1 large)
Sugar-free maple syrup, 1 tbsp
Vanilla extract, 1/2 tsp

Frosting Ingredients

Confectioner's erythritol (or powdered sugar), 1/2 cup
Tapioca starch, 1 tbsp
Unsweetened almond milk, 2 tbsp
Smart Balance buttery spread, 1 tbsp

Directions

1. Preheat oven to 350 degrees F.
2. Whisk together dry cookie ingredients in a small mixing bowl.
3. Add wet ingredients, and mix until a dough forms.
4. Line a baking sheet with parchment paper or lightly spray with cooking spray.
5. Form balls of dough with a tablespoon and place 2" apart on sheet.
6. Press balls flat to roughly half an inch thick using the back of a spatula or your hand.
7. Bake for 8-10 minutes until edges are firm but center is still soft (cookies will set upon cooling). I flattened mine a little more fresh out of the oven with the back of a spatula.
8. While cookies cool, combine frosting ingredients in a separate mixing bowl until smooth.
9. Spread frosting over cookies and decorate with sprinkles if desired. Enjoy!
10. Cookies can be stored at room temperature for several days or frozen up to a month.