

Zucchini Bread Recipes

Chocolate Protein S'mores Bowl

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 1 scoop chocolate protein powder
- [ ] 1 cup unsweetened almond milk
- [ ] 2 tbsp almond butter
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

Toppings

- [ ] 1/4 cup mini marshmallows (natural or sugar-free)
- [ ] 2 tbsp dark chocolate chips
- [ ] 2 tbsp crushed graham crackers
- [ ] 1 tbsp toasted coconut flakes (optional)

Instructions

1. In a microwave-safe bowl, whisk together protein powder, almond milk, almond butter, vanilla, and salt until smooth.
2. Microwave for 45-60 seconds, stopping to stir halfway, until the mixture is warm and slightly thickened.
3. Stir in dark chocolate chips until melted, then top with mini marshmallows, crushed graham crackers, and coconut flakes.
4. Place the bowl under the broiler for 30 seconds or use a kitchen torch to toast the marshmallows, then serve immediately.
5. Enjoy the bowl warm, feeling the chocolate melt into each bite.

Nutrition per serving

320 kcal	25 g	30 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker base, add a tablespoon of rolled oats before microwaving.
- For extra crunch, sprinkle a few extra graham crumbs just before serving.
- A dash of espresso powder intensifies the chocolate flavor.