

Zucchini Bread Recipes

Protein Cookies – 4-Ingredient Healthy Treat

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup protein powder (vanilla or unflavored)
- [ ] 1/2 cup natural almond butter
- [ ] 1 cup rolled oats
- [ ] 1/4 cup honey

Optional Add-Ins

- [ ] 2 tbsp dark chocolate chips
- [ ] 1 tsp cinnamon
- [ ] Pinch of sea salt

Instructions

1. Pre-heat the oven to 350°F (175°C) and line a baking sheet with parchment paper.



2. In a bowl, stir together the protein powder, oats, and baking powder until combined.



3. In another bowl, warm the almond butter and honey gently, then add vanilla; mix until smooth.



4. Fold the wet mixture into the dry ingredients, stirring until a thick dough forms. Add chocolate chips if desired.



5 Scoop tablespoon-sized balls onto the prepared sheet, flatten lightly, and sprinkle a pinch of sea salt on each.



6 Bake for 10-12 minutes, until the edges turn golden. Let cool on the sheet for 5 minutes before transferring to a rack.



Nutrition per serving

180 kcal	12 g	18 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a milder sweetener, substitute honey with agave syrup.
- For a chewier texture, add a tablespoon of chia seeds soaked in water.
- Feel free to experiment with flavored protein powders for variety.