

No-Bake Chocolate Protein Soft Cookies

Chef Alison Jim
Purium



Ingredients

- 1 cup almond flour
or oat flour for nut-free
- 2 scoops MVP Family
- 1/4 cup nut or seed butter
- 1/4 cup maple syrup or honey
- 1 tsp vanilla extract
- 1/2 tsp cinnamon
- 2 tbsp mini chocolate chips
or crushed freeze-dried
fruit *optional*
- Pinch of salt

Directions

1. In a bowl, mix together the nut/seed butter, syrup, and vanilla until smooth.
2. Add in the almond flour, MVP Family powder, cinnamon, and salt. Stir until a soft dough forms.
3. Fold in chocolate chips or other mix-ins if using.
4. Roll into small balls and flatten slightly to form cookie shapes.
5. Store in an airtight container at room temperature for up to 3 days, or refrigerate for longer shelf life.

