



HEALTHY COOKIE DOUGH

Submitted by Allison Clemens

Satisfy your sweet tooth with this rich, chocolatey cookie dough made with a protein-packed twist.

Instructions

1. In a blender or Nutribullet, blend the cottage cheese until completely smooth and creamy.
2. Transfer the blended cottage cheese to a mixing bowl and stir in the remaining dry ingredients, reserving the chocolate chips, until a dough forms.
3. Fold in the chocolate chips and mix until evenly distributed throughout the dough.
4. Scoop about $\frac{1}{2}$ cup of the cookie dough into a bowl and enjoy immediately for a delicious, high-protein treat.

Ingredients

- 2 cups (16oz) container of cottage cheese (2%)
- $\frac{1}{4}$ cup maple syrup
- 2 tsp vanilla extract
- 1 scoop vanilla protein powder
- 2 cups almond flour (for smoother texture use "super fine")
- 1 to 1.5 cups chocolate chips of your choice (but dark chocolate recommended)