



# NO BAKE PROTEIN COOKIES

## WHAT YOU NEED

- 2 cups (160g) rolled oats
- ½ cup (50g) vanilla protein powder
- 1 cup (260g) natural peanut butter
- ½ cup (120ml) honey
- 1 tsp. vanilla extract
- ¼ cup (60ml) water
- ⅓ cup (55g) white chocolate chips

## WHAT YOU NEED TO DO

*Place all ingredients in a high-speed blender and blend for 2-3 minutes, stopping to scrape the sides as needed.*

*If necessary, add a little more water by the tablespoon to form a doughy ball. The cookies should hold shape, but also be soft enough so that you can press your thumb in the middle. Use 1½ tablespoons of dough to form cookies using your hands.*

*Roll into balls and place on a baking sheet. Using a teaspoon, or your finger press a hole in each cookie to create the thumbprint.*

*Next, melt the white chocolate in a microwave and place ½ teaspoon of melted chocolate into the center of each thumbprint.*

*Place the baking sheet into the freezer and chill for 30 minutes until the chocolate has set. Remove and place in an airtight container. Store on the counter top for up to 5 days.*



Makes: 24  
Prep: 20 mins  
Chill: 30 min

