

# WHITE CHOCOLATE ALMOND PROTEIN COOKIES



## WHAT YOU NEED

- 2 tbsp. coconut flour
- 1 tbsp. honey
- 1 tbsp. buckwheat flour
- ¼ cup. (25g) whey protein powder, vanilla
- 1 tbsp. coconut oil, melted
- 2 tbsp. almond milk
- ½ tsp. baking soda
- ¼ cup (35g) almonds, chopped
- 2 tbsp. white chocolate chips

## WHAT YOU NEED TO DO

*Heat the oven to 320°F (160°C). Line a baking sheet with baking paper.*

*In a food processor, blend together all of the ingredients (except for the almonds and chocolate), until a dough texture forms. Taste for sweetness and if necessary add a little more honey.*

*Add in the almonds and chocolate and incorporate into the dough. Shape into 4 cookies.*

*Bake for 8-9 minutes or until the top of the cookies start to brown. Remove from the oven and place on a wire rack to cool.*



Makes: 4  
Prep: 10 mins  
Cook: 10 mins

