

Double Chocolate Protein Cookies

Course: **Cookies**

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	25 minutes	40 minutes

Ingredients

For the Dough:

150 g (1 1/4 cups) chickpea flour

90 g (3/4 cup) vanilla or chocolate protein powder

50 g (1/2 cup) almond meal

30 g (1/3 cup) cacao powder

5 g (1 tsp) baking powder

165 g (3/4 cup) light brown sugar, packed

4 pitted Medjool dates, soaked in hot water for 5 minutes, drained, and mashed

80 ml (1/3 cup) rice syrup

60 g (1/4 cup) runny hazelnut or almond butter

5 ml (1 tsp) vanilla extract

240 ml (1 cup) (plant based) milk

1/2 cup fresh raspberries

80 g (about 1/2 cup) dark chocolate, roughly chopped

Directions

Make the Cookies:

- 1 Top with Raspberries and Chocolate:** Gently press fresh raspberries and chunks of dark chocolate onto the tops of the cookies.
- 2 Preheat Your Oven:** Set your oven to 175°C (350°F). Line a large baking tray with parchment paper and set it aside.
- 3 Combine the Dry Ingredients:** In a large mixing bowl, whisk together the chickpea flour, protein powder, almond meal, cacao powder, baking powder, and a pinch of salt until well combined.
- 4 Prepare the Wet Ingredients:** Mash the soaked dates in a separate bowl until smooth. Add the soy milk, almond butter, rice malt syrup, and vanilla extract to the mashed dates, and whisk until everything is fully blended.

5 Bring It All Together: Pour the wet mixture into the dry ingredients and stir until a thick and sticky dough forms. It should be moist but not runny, making it easy to shape.

6 Shape the Cookies: Spoon the dough onto the prepared baking tray to form 12 cookies. Use damp hands to flatten and shape each cookie into your desired size.

Bake & Enjoy:

7 Bake: Bake in the preheated oven for 25–30 minutes, or until the edges are golden and the cookies are slightly firm to the touch.

8 Cool and Enjoy: Allow the cookies to cool on the baking tray for 10 minutes before transferring them to a wire rack. This helps them firm up and develop their rich, fudgy texture.