



Cottage Cheese Chocolate Chip Cookies (High Protein)

Description

If you love cookies but want a healthier twist that still tastes indulgent, these Cottage Cheese Chocolate Chip Cookies are perfect. Packed with protein and naturally sweetened, they're soft, chewy, and loaded with chocolatey goodness. Plus, the secret ingredient—cottage cheese—adds a creamy texture and boosts the protein without changing the flavor.

Why Cottage Cheese in Cookies?

Cottage cheese might not be the first thing you think of for baking, but it works beautifully in this recipe. Once blended, it turns silky smooth and adds moisture to the dough, helping the cookies stay soft while delivering an extra protein punch.

Ingredients

- 1 cup cottage cheese
- 3 tbsp honey or maple syrup (use up to 1/3 cup if you like it sweeter)
- 1 tsp vanilla extract
- 1 cup almond flour
- 1/2 cup vanilla protein powder
- 1 tsp baking powder
- Chocolate chips (add as many as you like!)

Instructions

1. Preheat your oven to **350°F (175°C)** and line a baking sheet with parchment paper.
2. In a blender, combine the cottage cheese, honey (or maple syrup), and vanilla. Blend for about 1 minute until smooth and creamy.
3. Pour the mixture into a medium bowl. Add almond flour, protein powder, and baking powder. Mix until combined, then fold in the chocolate chips.

4. Use a cookie scoop to drop the dough onto the baking sheet, leaving about 1â??2 inches between each cookie. Gently flatten the tops and sprinkle with a pinch of salt for flavor.
5. Bake for **10 minutes**, or until the edges turn golden brown.
6. Let the cookies cool completely before enjoyingâ??theyâ??ll firm up as they cool.

Tips for the Best Cookies

- **Sweeter option:** Use the full 1/3 cup of honey or maple syrup if you prefer a dessert-like cookie.
- **Extra chocolatey:** Mix in different types of chocolate chips (dark, milk, or even sugar-free).
- **Storage:** Keep leftovers in an airtight container in the fridge for up to 5 days, or freeze for longer.

These cookies are perfect for a post-workout snack, a healthier dessert, or even an afternoon pick-me-up. Soft, chocolatey, and satisfyingâ??you wonâ??t believe theyâ??re high in protein.

Category

1. High Protein Recipes

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