



CHOCOLATE CHIP COOKIES



INGREDIENTS:

- 2 scoops Birthday Bliss GLAM PRO
- 1/4 cup brown sugar substitute (i.e Swerve or Splenda)
- 1/4 cup I can't Believe it's not Butter Light
- 1 egg
- 1/2 tsp baking soda
- 1 cup oatmeal
- 1/4 cup stevia sweetened chocolate chips

DIRECTIONS:

1. Place oatmeal in a blender, blend into flour. Mix oatmeal flour and baking soda, set aside
2. In a medium bowl add Glam Pro, brown sugar substitute, and margarine. Use a fork or hand mixer to cream the ingredients together
3. Add the whole egg and mix well
4. Add 1/2 of the oat flour and mix. Add the second half and mix until combined
5. Fold in chocolate chips. Preheat oven to 350 F. Place the mixture in the fridge while the oven heats (~ 5 minutes)
6. Scoop the cookie dough onto a baking sheet (makes 9 cookies). Leave ~ 1.5 inches in between cookies.
7. Bake for 10-12 minutes
8. Allow to cool for 5 minutes

Enjoy!

Makes 9 Cookies | Serving Size = 1 Cookie
Calories: 98 | Protein: 5 g | Carb: 14 g | Fat: 5 g | Fiber: 2 g