

Choco Fever Dream

High Protein Cookie Dough Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Snack** Course

Ingredients

Main Ingredients

- [ ] 1 cup Greek yogurt (plain)
- [ ] 1/2 cup natural peanut butter
- [ ] 1/4 cup honey
- [ ] 1 tsp vanilla extract
- [ ] 1 cup rolled oats
- [ ] 1/2 cup vanilla protein powder
- [ ] Pinch of sea salt

Instructions

1. In a medium bowl, stir together Greek yogurt, peanut butter, honey, and vanilla until smooth.
2. Add the rolled oats and protein powder, mixing gently until just combined.
3. Season with a pinch of sea salt and give the dough one final stir.
4. Transfer the dough to a small airtight container and chill for at least 10 minutes.
5. Serve spoonfuls as a snack, or shape into small balls and enjoy.

Nutrition per serving

210 kcal	14 g	18 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too soft, add a little more oats.
- For extra crunch, sprinkle chopped nuts on top before serving.
- A dash of cinnamon can add warm spice without overpowering.