

Choco Fever Dream

Protein Greek Yogurt Cookies – Soft & Chewy

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup Greek yogurt (full-fat)
- [ ] ½ cup honey
- [ ] 1 tsp vanilla extract
- [ ] 1 cup rolled oats
- [ ] ½ cup vanilla protein powder
- [ ] 1 tsp lemon zest
- [ ] ¼ tsp sea salt

Optional Add-Ins

- [ ] ½ cup dark chocolate chips
- [ ] 2 tbsp chopped almonds

Instructions

1. Preheat the oven to 350°F (180°C) and line a baking sheet with parchment paper.
2. In a large bowl, whisk together the Greek yogurt, honey, vanilla, and lemon zest until smooth.
3. Add the oats, protein powder, and sea salt; stir gently until just combined. If you like, fold in chocolate chips or almonds now.
4. Scoop rounded tablespoons onto the prepared sheet, spacing them about 2 inches apart.
5. Bake for 10-12 minutes, until the edges are lightly golden but the centers still look soft.
6. Allow the cookies to cool on the sheet for 5 minutes, then transfer to a wire rack. Enjoy warm or store.

Nutrition per serving

150 kcal	8 g	20 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, refrigerate for 10 minutes before shaping.
- For extra chew, substitute half the oats with oat flour.
- A drizzle of extra honey after baking adds a glossy finish.