



Protein Packed Almond Butter Chocolate Chip Cookie

Who says a cookie can't be healthy *and* ridiculously good? These almond butter protein cookies taste like dessert, fuel like a snack, and just might become your new obsession. They're chewy, chocolatey, naturally sweetened with homemade date paste, and made without a drop of oil or a speck of refined sugar.

Instead of flour, we're using clean organic protein powder to power these babies up, with a touch of pure organic vanilla bean powder to keep every bite packed with flavor. One bowl. A handful of simple ingredients. And boom—you're about to have healthy cookies ready to crush cravings and fuel your day.

Don't forget to watch the YouTube demonstration video to see just how easy they are!

Ingredients:

- ½ cup unflavored, no sugar added organic protein powder (I use Compliment)
- 1 teaspoon organic vanilla bean powder (I use Vanilla Bean King)
- 1 cup organic almond butter (no sugar added)
- ½ cup homemade date paste (easy recipe at noblealchemy.com)
- ¼ cup + 1 tablespoon unsweetened almond milk (I use Califia Farms)
- ½ cup date-sweetened chocolate chips (I used HU in my YouTube demo, but they're discontinued — Just Date is my new favorite no-added-sugar swap!)

Instructions:

1. Preheat oven to 350 degrees.
2. Line a cookie sheet with parchment paper for quick no stick cleanup.
3. In a large bowl, stir together the protein powder, vanilla bean powder, almond butter, date paste, and almond milk until a thick, glorious cookie dough forms.
4. Fold in the chocolate chips like you mean it.
5. Roll the dough into balls and place them on the cookie sheet. Flatten each one to your perfect cookie thickness (½ inch works great).

6. Bake for 10–12 minutes, until your kitchen smells like pure magic and the tops look set. (No more than 20 minutes — you want them tender, not dry.)

Let them cool on a wire rack... if you can wait that long. Otherwise? No judgment. Store leftovers (if you have any!) in an airtight container or baggies for a grab-and-go snack anytime you need a clean energy boost.

Why You'll Love These Cookies:

- No oil. No flour. No refined sugar. No nonsense.
- Naturally sweetened with dates.
- Loaded with clean, plant-based protein.
- Perfect for busy days, workouts, or anytime cookie cravings hit.

I like to take these in my lunch for an afternoon snack at work so, I package them in baggies with 2 cookies in each bag. They'll keep in the fridge for about 5 days (and they will harden up a tad in the fridge).

Curious why almond butter gets the spotlight here instead of peanut butter? Find out in my blog post titled "How Almond Butter Helped me Ditch My Cholesterol Meds." You might never look at nut butter the same way again.