



KETO CHOCOLATE MOCHA WHOOPIE PIES

Recipe by Deedee (@ketowithdeedee)
and featured on MariGoldBars.com

"These Whoopie pies are so delicious! The cookie part is light and fluffy and the filling is so creamy and delicious! You gotta try this recipe!!!" - Deedee

INGREDIENTS:

Cookies

- 1 3/4 C Almond flour
- 1/4 C MariGold Rich Chocolate Malt Protein Powder
- 1/2 C Granulated sweetener
- 1/3 C Cocoa Powder
- 2 TSP Baking powder
- 1/2 TSP Baking soda
- 2 eggs
- 1/3 C Heavy Cream
- 1/4 C Sour cream
- 1 TBSP Vanilla extract

DIRECTIONS:

1. Combine all dry ingredients together.
2. Blend in wet ingredients until just combined.
3. Line cookie sheet with parchment paper and set oven to 350. To get them perfectly round I used a piping bag and piped circles onto the cookie sheet. They will spread a little bit so make sure they are spaced out. You could also use a cookie scoop or spoon to scoop your dough onto the tray.
4. Bake 12-15 minutes until set around the edges.

Filling:

- 4 Ounces cream cheese, softened
- 1/2 C Powdered sweetener
- 1/2 C Whipped cream (I used home made but you can use store bought or cool whip)
- 1 TBSP Instant Coffee (MariGold Vanilla or Mocha Collagen Latte)
- 1 TSP Vanilla extract

Beat cream cheese and sweetener until smooth. Add in all other ingredients and whip until combined. I used a piping bag and just piped in the filling right into the cookie and sandwiched them together!



Featuring MariGold
Rich Chocolate Malt Whey Isolate Protein Powder
(MariGoldBars.com)

