

# Cinnamon Coconut Protein Cookies

VEGAN + GLUTEN FREE + NUT FREE



## Ingredients:

- 1 cup gluten-free rice flour
- 1 cup vanilla protein powder (gluten-free)
- 3 tablespoons chia powder
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 2 ripe bananas, mashed
- 1/2 cup homemade hemp milk
- 2 tablespoons sunflower oil
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 cup unsweetened coconut flakes

## Directions:

Start by preheating the oven to 350 degrees. Combine the rice flour, protein powder, chia powder, salt, and baking powder in a large bowl.

In a separate bowl, mash your 2 ripe bananas. Add the hemp milk & sunflower oil and give it a good whisk. Mix in the cinnamon and nutmeg; whisk again.

Pour the dry ingredients into the wet, using a wooden spoon to combine the two. Once the cookie dough has formed, add in the coconut flakes. Stir 'em in so the dough is uniform.

Wash your freshly washed hands, roll the dough into balls and place onto a greased or nonstick baking sheet. Use a fork to press down the dough (like peanut butter cookies).

Bake at 350 degrees for 10-12 minutes, or until cookies just begin to crack.

Remove from the oven, place on a cookie sheet to cool, and enjoy!