

## Chocolate Overload Cookies

### Ingredients

1/3 cup unsweetened cocoa powder

1/8 tsp salt

½ tsp cinnamon

½ cup cream cheese or plain Greek yogurt

2 egg whites

½ cup Stevia or preferred sweetener

1 tsp vanilla extract

1 cup dark chocolate chips

\* adding about 4 T of chocolate protein powder helps the texture of these cookies.

### Instructions

Preheat oven to 350 degrees and line baking sheet with parchment paper. In a small bowl combine cocoa powder, salt and cinnamon (and protein powder if desired). In a large bowl, mix together cream cheese, egg whites, sweetener and vanilla extract on medium speed until creamy. Stir in cocoa mix. Gently fold in chocolate chips. Drop by spoonfuls onto parchment paper, leaving some space between cookies. Bake for 15 minutes. Remove and let cool completely before serving.