KETO COOKIE BOMBS HEADQUARTERSBYSHIP.COM By: Melissa Shipman

INGREDIENTS:

- 2 Cups Almond Flour
- 2 Cups Coconut Flakes
- 1 Cup Protein Powar (Orgain Vanilla)
- I Cup PB Fit Protein Powder
- Pinch of Salt
- 2 tsp Vanilla
- 2 TBSP Agave
- 1/4 Cup Collagen
- 1 1/2 Cup Virgin Coconut Oil

ALTERNATIVELY (TO MAKE LACTATION FRIENDLY)

- 1/4 to 1/2 Cup Brewers Yeast
- 1/2 Cup ground Flax Seeds

DIRECTIONS:

- In an 11 cup FOOD PROCESSOR add all your dry ingredients and pulse until well mixed together.
- Add your wet ingredients and pulse until well blended and ingredients form a dough like consistency.
- Line a baking sheet with parchment paper
- Spoon out large tablespoonfuls into your hand and form into balls
- Place your balls on lined baking sheet. Once you have formed all the balls place in refrigerator until cookie bombs have hardened.
- After balls have hardened transfer to air tight container and store in refrigerator until you're ready to enjoy them.