




PUMPKIN COOKIE DOUGH

with Vava Vanilla



Servings: 2

 5 Minutes

HOT HOT HOT

Inside Tips: You can either enjoy it right away, refrigerate it for a maximum of 3 days, or freeze it for up to 3 months!

WHAT YOU NEED

Ingredients

- 1/3 cup Vava Vanilla Dilettoso Mix
- 1/3 Cup Pumpkin Puree
- 2 Tablespoons Nut butter Almond, Peanut or Cashew Butter
- 1 Tablespoon Protein Powder, Optional (Vanilla Flavor or Flavorless)
- 1/2 Teaspoon ground cinnamon
- A Pinch of Nutmeg
- 1 Tablespoon Sugar-Free Dark Chocolate Chips

HOW TO DO IT

1. **COMBINE** pumpkin puree with nut butter of choice, cinnamon and nutmeg, in a bowl.
2. **STIR** until smooth, then add your Vava Vanilla Dilettoso Mix and keep mixing.
3. **SIFT** in sugar-free dark chocolate chips and stir, before transferring cookie dough to small jars.
4. **SERVE** right away or refrigerate before enjoying it.

Buon Appetito!