

Strawberry biPro Protein Cake Recipe

Description

Have you ever used protein powder as a substitute for regular flour in baked goods? Iâ€™ve been doing it for years with some bad, some good, and some fabulous results. Luckily, this strawberry protein cake using [biProâ€™s Strawberry Protein Powder](#) reallyâ€™um, takes the cake!

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Writing the [review of biPro™s Strawberry Whey Protein](#) left me craving something full of strawberry goodness to snack on. Maybe share a little with the little one too. A smoothie is easy, but I wanted something I could eat and use as the perfect [NuttZo](#) delivery device.



Iâ€™m waiting for youâ€¦!

Not sure why it always sits right at the window I look out of most often, but it sure does drive me NuttZâ€™..O!

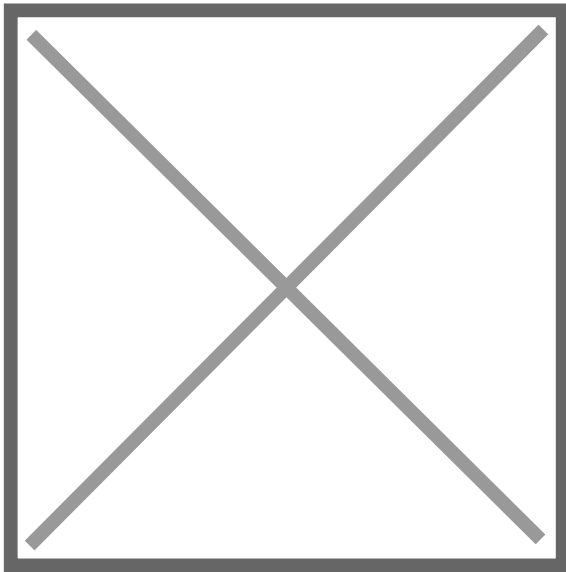
Back to the protein cake. With no real recipe to follow, I mixed and measured tossed ingredients together and put it all into the oven. The end result was good, but now I had remake it and actually measure. Ugh. You will be happy to know that the second time around came out even better. Hey, measuring does serve a purpose!



Donâ€™t take my word (or anyoneâ€™s word) for it, make it for yourself and *taste* the proof. Maybe smear a little NuttZo on too.



Strawberry biPro Protein Cake



by RC Liley

Prep Time: 10

Cook Time: 20 – 25 Minutes

Keywords: bake bread dessert protein powder cake

Ingredients

- 1/2 cup cottage cheese (can substitute Greek yogurt)
- 2 eggs or 1/2 cup egg whites
- 2 tsp chia seeds
- 2 tsp pure vanilla extract
- 1 cup coconut flour
- 1/2 cup biPro Strawberry Protein Powder

- 1 tsp aluminum free baking powder
- 15 drops liquid vanilla stevia or 1/16 tsp stevia powder
- optional shredded coconut as desired

Instructions

1. Preheat oven to 350 F, and line an 8-inch square or round pan with parchment (or grease very well).
2. Combine all ingredients in a mixing bowl and let sit at least 10 minutes. If batter is too thick, add unsweetened almond milk 1 tablespoon at a time to help mix it better.
3. Pour batter into the prepared pan, and smooth down evenly. Bake 30 minutes or until a toothpick inserted into the cake comes out clean.
4. Remove from oven and allow to cool at least 10 minutes before devouring each and every protein-packed bite.

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Once you make and devour the protein-packed cake, come back and let me know how you (and, if shared, your friends and family) loved it!



Make sure to enter my [biPro Strawberry Whey Protein giveaway](#) going on until July 18, 2016.

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