

**Recipe makes**  
5 servings

**Prep time**  
20 minutes

**Cook time**  
25 minutes

## NUTRITION INFO PER SERVING (1 cookie sandwich)

**Calories** 570

**Protein** 0.2 g

**Phenylalanine** 6 mg



## INGREDIENTS

3/4 cup margarine, softened  
(room temperature)

1/4 cup sugar

1 1/2 cups low protein all-  
purpose baking mix

1/3 cup corn starch

3 Tbsp cold water

1 tsp low protein egg replacer

1/2 tsp vanilla extract

5 vegan marshmallows

3 Vitabite™ bars, chopped



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## DIRECTIONS

- 1 Preheat oven to 325°F.
- 2 Cream margarine and sugar together in a bowl.
- 3 Fold the low protein baking mix and corn starch into the margarine sugar mixture until well combined.
- 4 In a separate bowl stir together water, egg replacer, and vanilla.
- 5 Combine the low protein baking mixture with the wet ingredients to form a dough. Knead the dough with your hands until all ingredients are evenly mixed in and dough is stiff.
- 6 Cover a baking tray with parchment paper.
- 7 Roll out dough with a rolling pin between two sheets of parchment paper until a thickness of 1/4 inch is achieved.
- 8 Cut out ten cookies using a 3-inch cookie cutter and place on baking tray.
- 9 Bake for 20 minutes or until cookies are golden brown. Allow five of the cookies to cool on the baking tray. Transfer the other five cookies to a cooling rack.
- 10 Heat marshmallows outside over an open flame until they begin to brown and soften.
- 11 Place a melted marshmallow on top of each of the five cookies on the baking tray. Top each with Vitabite pieces.
- 12 Place one of the cookies from the cooling rack on each to make a cookie sandwich; press together gently.
- 13 Allow to cool slightly before eating.

**This recipe is suitable for a protein restricted diet. Be sure to check with your healthcare professional before making changes to your diet.**

This recipe was analyzed using HowMuchPhe.org. The nutrition information could change depending on the brand of the product you choose and should only serve as a guideline. Always check the nutrition label of any product substitution to ensure it is suitable for you. Refer to labels for allergen information and suitability.

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