

**Recipe makes**  
5 servings

**Prep time**  
20 minutes

**Bake time**  
25 minutes



## NUTRITION INFO PER SERVING (1 cookie sandwich)

**Calories** 615

**Protein** 0.2 g

**Phenylalanine** 8 mg

## INGREDIENTS

- 1 ½ cups low protein all-purpose baking mix
- ¾ cup margarine, softened (room temperature)
- ⅓ cup corn starch
- ¼ cup sugar
- 1 tsp red food color
- 1 tsp cold water
- 10 vegan marshmallows
- 3 Vitabite™ bars, chopped

## DIRECTIONS

- 1 Preheat oven to 325° F.
- 2 Combine low protein baking mix, margarine, corn starch and sugar in a large mixing bowl; use a spatula to mix well until a dough forms.
- 3 Mix food color and water together; add to the dough. Knead the dough with your hands until the food color is evenly mixed in.
- 4 Cover a baking tray with parchment paper.
- 5 Roll out dough with a rolling pin between two sheets of parchment paper until a thickness of 1/4 of inch is achieved.
- 6 Cut out ten cookies using a 3-inch heart-shaped cookie cutter and place on baking tray.
- 7 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.
- 8 Heat your oven's broiler to medium heat.
- 9 Slice each marshmallow into four circles; gently place on top of the five cookies on the baking tray. Top each with Vitabite pieces.
- 10 Place baking tray into the broiler until marshmallows are melted and Vitabite is soft.
- 11 Remove tray from the broiler and top each cookie with one of the cookies from the cooling rack to make a cookie sandwich.
- 12 Allow to cool.

**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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