

COOKIES & CREAM COFFEE CAKE

BY FOODNESSGRACIOUS

PREP TIME: 20 MIN COOK TIME: 45 MIN TOTAL TIME: 1 HR SERVINGS: 8

NOTES

A buttery and protein filled coffee cake topped with crushed Oreo cookies.

INGREDIENTS

- 1 1/2 cups all purpose flour
- 3/4 tsp baking powder
- 3/4 tsp baking soda
- 12 tbsp butter softened
- 3/4 cup sugar
- 1 egg plus 1 egg yolk
- 1/4 cup vanilla yogurt
- 1 tsp vanilla extract
- 1/2 cup plus two tbsp Premier Protein Cookies & Cream Shake
- 6 Oreo's roughly crushed
- 1/2 cup powdered sugar
- 3 tbsp Premier Protein Cookies and Cream Shake

DIRECTIONS

1. Preheat the oven to 350°F. Spray a deep 8-inch baking pan with nonstick spray and line with parchment paper.

2. In a bowl combine the flour, baking powder and baking soda. Using stand mixer beat the soft butter and sugar until light and airy. Add the egg and egg yolk and beat, scraping the sides of the bowl down at least once. Add the vanilla yogurt and extract and mix. Pour in the cookie and cream shake and after scraping down the bowl, mix until well combined.

3. Transfer the batter to the prepared pan and smooth out evenly. Cover the surface with the crushed Oreo's. Bake in the oven for 40 minutes and then let rest while you make the icing.

4. In a small bowl whisk together the powdered sugar and 3 tbsp protein shake until smooth. Drizzle the icing over the cake and cut into slices.