



# MOIST BANANA BREAD

*with Vava Vanilla*



Servings: 8 Slices

🕒 40 minutes

## HOT HOT HOT

**Inside Tips:** For this high protein banana bread recipe we recommend vanilla flavored whey protein powder. You can replace it with casein or vegan protein powder, but your batter may require a couple of tablespoons of milk.

## WHAT YOU NEED

### Ingredients

- 1 Cup Vava Vanilla Dilettoso Mix
- 2 Ripe Bananas
- 1 Egg
- 1/4 cup Egg Whites
- 1/3 cup Greek Yogurt
- 1/2 cup Almond Flour (sub with more Vava Vanilla Dilettoso Mix)
- 1/3 cup Protein Powder (HOT HOT HOT Tip\*)
- 2 Tablespoons Nut Butter (Almond or Cashew)
- 1 Teaspoon Ground Cinnamon
- 1/4 Cup Walnut Halves

## HOW TO DO IT

1. **PRE-HEAT** the oven to 350 F° and fold a 7.9 inches loaf pan with parchment paper or grease with oil.
2. **MASH**, in a large mixing bowl the two ripe bananas with a fork until completely smooth.
3. **ADD** to the mashed bananas, egg, egg whites, Greek yogurt, nut butter, ground cinnamon and stir with a whisk or fork, until all is well combined.
4. **MIX** in Vava Vanilla Dilettoso Mix, almond. Combine well, then add protein powder, walnut halves and give it a gentle stir. Do not over-mix the batter, after adding the protein powder.
5. **POUR** the batter into your prepared loaf pan and bake in hot oven for about 35 minutes, or until a toothpick inserted into the center of your protein banana bread comes out clean.
6. **REMOVE** your hot and moist banana bread from the oven and let it cool off completely, before slicing it.
7. **NOW** Enjoy!

*Buon Appetito!*