

FLOURISH PROTEIN BANANA BREAD

SERVES 10

3 overripe bananas
125 mL (½ cup) maple syrup
2 eggs
125 mL (½ cup) plain greek yogurt
15 mL (1 Tbsp) vanilla extract
7 mL (1 ½ tsp) cinnamon
270 g (2 ¼ cups) **Flourish Buttermilk Protein Pancake and Waffle Mix**
5 mL (1 tsp) baking soda
65 g (½ cup) walnuts, chopped
80 g (½ cup) dark chocolate chips



FLOURISH BUTTERMILK PROTEIN PANCAKE AND WAFFLE MIX
Itm. 1397227

Preheat the oven to 160 C (325 F). Grease and fold the parchment paper into a bread loaf pan (9×5).

In a large bowl, mash the bananas. Add maple syrup, eggs, yogurt, vanilla extract, and cinnamon. Mix until well combined.

Add **Flourish Buttermilk Protein Pancake and Waffle Mix** and baking soda and mix again. Gently fold in chocolate chips and walnuts and transfer onto the bread loaf pan.

Bake for 55 minutes to 1 hour. Use a toothpick to check if it's fully cooked through. Let cool and serve.



TWO-BITE BROWNIES
Itm. 348221



STARBUCKS CAFFÈ VERONA
Itm. 408462

