

PROTEIN BANANA BREAD



INGREDIENTS:

- 3 scoops Glam Pro
- 1/2 cup almond flour or similar flour substitute
- 2 tbsp monk fruit sweetener
- 1 heaping tsp cinnamon
- 3/4 tsp baking soda
- 1/4 tsp salt
- 3 very ripe bananas
- 1/4 cup egg whites
- 1/4 cup nut butter
- 1/4 cup dark chocolate chips

DIRECTIONS:

1. Pre heat oven to 350 F
2. Mix dry ingredients together
3. Mash the bananas and mix all wet ingredients in separate bowl
4. Combine dry and wet ingredients (and fold in chocolate chips)
5. Bake at 350 for 25-40 minutes
6. Let cool and enjoy!

Makes 8 Servings | 1 Serving = 1 Slice

Calories: 189 | Protein: 10 g | Carb: 20 g | Fat: 10 g | Fiber: 3 g