KATIE'S KITCHEN | PRINTABLE RECIPE

Vanilla Protein Banana Bread

Prep: ~15 min | Bake: 50-65 min | Oven: 350 F | Pan: 9 x 5 in

Ingredients

- 3 ripe bananas, mashed
- 1 1/4 cups all-purpose flour
- 1/4 cup French vanilla whey protein powder
- 1/2 cup butter, melted
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup Chobani Zero Sugar Vanilla Greek Yogurt

Directions

1. Preheat oven to 350 F and grease a 9 x 5-inch loaf pan.
2. Mash the bananas in a bowl.
3. Mix melted butter and sugar; stir in eggs, vanilla, mashed bananas, and Greek yogurt.
4. Whisk flour, protein powder, baking soda, and salt in a separate bowl.
5. Gently fold dry ingredients into wet ingredients just until combined. Do not overmix.
6. Pour batter into the prepared loaf pan.
7. Bake 50-65 minutes, checking near the end. A toothpick should come out clean or with a few moist crumbs.
8. Cool in the pan about 10 minutes, then transfer to a wire rack.

A Little Kitchen Note

French vanilla protein powder replaces a little of the flour, and vanilla Greek yogurt stands in for sour cream. A cozy way to use ripe bananas for breakfast or snacks.