



## Protein Banana Bread

Create this warm, fluffy banana bread recipe using Muscle Milk Pro Protein Vanilla Crème Shake.

**Serving Size: 4 slices, 1 slice = 1 serving**

**Preparation Time: 45 minutes**

### Ingredients

- 1 bottle of Muscle Milk® Pro Protein Vanilla Crème Shake (14oz)
- 1 cup oat flour
- 1 very ripe banana
- 1 egg
- 1 tablespoon dark chocolate chips
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon vanilla extract
- 1 pinch of salt

### Directions

- Preheat the oven to 350°F and grease a small loaf pan or a medium baking dish.
- Place the banana in a bowl and mash it with a fork.
- Add the egg, vanilla extract, and the full bottle of Muscle Milk® Pro Protein Vanilla Crème Shake into the same bowl.
- Mix with a whisk until ingredients are well combined.
- Incorporate the oat flour, baking powder, cinnamon, and salt.
- Stir with a spatula until your batter appears uniform.
- Fold half of the chocolate chips into the batter and mix gently.
- Pour the mixture into the pan and sprinkle the remaining chocolate chips on top.
- Bake for 25 to 30 minutes or until a toothpick inserted into the center comes out clean.
- Let cool before slicing & enjoy!