

Bone Broth Protein Banana Bread

INGREDIENTS:

2 large ripe bananas
3 large eggs
1 tsp vanilla extract
1/3 cup unflavored bone broth protein powder
1/3 cup coconut flour, packed
1/3 cup ground flax seeds
1 tsp ground cinnamon
3/4 tsp baking soda
1/4 tsp salt

PROCESS:

Preheat the oven to 350 degrees F.
Mash bananas in a large mixing bowl.
Add in eggs and vanilla, mix well.
Add in all dry ingredients, mix well.
Pour batter in a lined 8" x 4" baking pan.
Bake at 350 degrees for 40 minutes.
Remove from the oven and cool on a cooling rack to room temperature.
Store in the fridge.

ENJOY!

From: bakeitpaleo.com

