



## INGREDIENTS

SERVES 10



3

XS Vanilla Protein Pods



¼ Cup

Coconut Sugar



1 ½ Teaspoons  
Baking Soda



3 Tablespoons  
Coconut Oil, melted



½ Cup  
Almond Milk



1 Cup  
Mashed banana  
(approximately 2 Large Bananas)



2 ¼ Cups

Almond Flour



1 Tablespoon  
Ground Cinnamon



½ Teaspoon  
Salt



2  
Eggs



¾ Cup  
Walnuts

# BANANA + WALNUT PROTEIN BREAD

with XST<sup>™</sup> Protein Pods

PROTEIN PODS





## XS PROTEIN PODS

### PROTEIN POWDER TO GO!

Contains 20 grams of whey protein isolate and 4.4 grams BCAAs\* to help build lean muscle mass.† The keto-friendly formula also contains 90 calories and is free from gluten, lactose and soy.

\*Branch-Chain Amino Acids.  
†This statement has not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease.

## BUST OUT

- Measuring Cups
- Tablespoon
- Teaspoon
- 9 Inch Loaf pan
- Parchment Paper
- Medium Bowl
- Large Bowl
- Cooling Rack

## GET SOCIAL

Share your finished recipe pics with us @XSNation



## 1 PREP WORK

- Preheat **oven** to 350°F/176°C.
- Line a **9-inch loaf pan** with **parchment paper**.



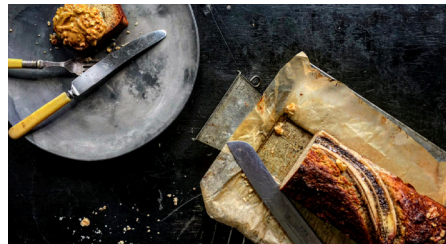
## 2 MIX INGREDIENTS

- In a **medium sized bowl**; whisk the **flour, walnuts, sugar, cinnamon, baking soda** and **salt**.
- In a separate **large bowl**; whisk the **oil, eggs, almond milk** and **vanilla protein pods**. Add in the **banana** and whisk until combined.



## 3 POUR AND BAKE

- Pour the dry ingredients into the wet and whisk until combined.
- Pour into the prepared loaf pan and bake until golden brown and a skewer or small knife inserted in the center comes out clean, **about 55 minutes - 1 hour**.



## 4 COOL AND ENJOY

- Allow the loaf to cool in the pan for **20 minutes** before turning out onto a cooling rack.