

KODIAK CAKES BANANA BREAD

ALL YOU NEED:

- 1 cup (2-3) ripe bananas, mashed
- 2 eggs
- 1/2 cup brown sugar
- 1/2 cup milk of choice
- 1/3 cup coconut or canola oil
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 2 cups Kodiak Cakes Buttermilk Power Cakes
- 1 cup walnuts, chopped (optional)

THINGS TO GRAB:



Loaf Pan



Parchment Paper



Whisk



Large Mixing Bowl



ALL YOU DO:

1. Preheat oven to 350°F. Grease and line the bottom of a loaf pan with parchment paper
2. In a large bowl, whisk the mashed bananas, eggs, brown sugar, milk, oil, vanilla, and cinnamon together until combined
3. Fold Kodiak Cakes mix and 3/4 cup walnuts into the wet ingredients until no visible flour remains, being careful not to overmix
4. Transfer batter into the prepared loaf pan and top with remaining walnuts
5. Bake for 40-45 minutes or until a toothpick into the center comes out clean



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