

**Recipe makes**  
8 slices

**Prep time**  
10 minutes

**Bake time**  
40–45 minutes



## NUTRITION INFO PER SERVING (1/8 recipe)

**Calories** 190

**Protein** 0.7 g

**Phenylalanine** 29 mg

## INGREDIENTS

1/2 cup (100 g) brown sugar

3 bananas, ripe, medium-sized, peeled and mashed

1 1/2 cups (165 g) low protein all-purpose baking mix

1 tsp baking powder

1 tsp vanilla extract

1/4 cup coconut milk beverage, original

1 1/2 tsp low protein egg replacer

## DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Cream brown sugar and bananas together in a medium-sized bowl.
- 3 Add the rest of the ingredients to the banana mixture and combine.
- 4 Pour mixture into a greased 9 x 5 inch (23 x 13 cm) loaf pan.
- 5 Bake in preheated oven on the middle shelf for 40–45 minutes or until a toothpick inserted into the center of the loaf comes out clean.
- 6 Place on a wire rack and allow to fully cool.

**This recipe is suitable for a protein restricted diet. Be sure to check with your healthcare professional before making changes to your diet.**

This recipe was analyzed using HowMuchPhe.org. The nutrition information could change depending on the brand of the product you choose and should only serve as a guideline. Always check the nutrition label of any product substitution to ensure it is suitable for you. Refer to labels for allergen information and suitability.

All trademarks are owned by Société des Produits Nestlé S.A., Vevey, Switzerland. © 2022 Nestlé.



Enhancing Lives Together  
A Nestlé Health Science Company