

Banana Bundt Bread



PREP TIME:
15 MINUTES

COOK TIME:
40-45 MINUTES

TOTAL TIME:
60 MINUTES

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Recipe type: Gluten Free / Dairy Free

Yield: 10-12 Servings

Ingredients:

- 2 Cups Gluten Free Flour (*recommend Cup for Cup or King Arthur – Measure for Measure*)
I used 1 ¾ cup GF King Arthur + ¼ cup Cassava Flour.
- 1 TSP Baking Soda
- 1 TSP Salt
- 1 Cup Coconut Sugar
- 2 TSP Cinnamon
- 1/2 Cup Vegan Butter – Melted (*plus more for greasing muffin pan*)
- 5-6 Ripe Bananas Mashed (*smooth as possible texture*)
- 2 Large Eggs
- 1 ½ TSP Pure Vanilla Extract
- ¾ Cup Vegan Mini Chocolate Chips (*recommend Guittard or Enjoy Life*)

Instructions:

1. Preheat oven to 350 degrees.
2. Grease Bundt pan with vegan butter.
3. In medium mixing bowl, add dry ingredients – flour / baking soda / salt / sugar / cinnamon and whisk together. Set aside.
4. In large mixing bowl, mash up bananas until smooth. Add eggs, vanilla and cooled/melted butter. Mix with rubber spatula until combined.
5. Add dry ingredients and mix with rubber spatula until completely combined. Don't overmix.
6. Blend in chocolate chips.
7. Pour batter into Bundt pan. Tap on counter so settles and make sure batter evenly distributed.
8. Bake 40-45 minutes. Use toothpick to test if done. Toothpick should have some clumps but not wet before removing from oven.

***Try and use all organic ingredients if possible.**