Banana Bread

PREP TIME:	COOK TIME:	TOTAL TIME:
15 MINUTES	**40-45 MINUTES**	**60 MINUTES**

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Recipe type: Gluten Free / Dairy Free
Yield: 10-12 Servings
*Makes 2 loaves – I used 2 different sizes (*cooks more evenly when done this way – and lasts longer* 😊)
- 1 6X9 loaf pan and 1 4X8 loaf pan

Ingredients:
- 1 Cup Cassava Flour
- 1 Cup Gluten Free Flour Mix (recommended King Arthur or Cup 4 Cup)
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 1 Cup Coconut Sugar
- 2 Teaspoon Cinnamon
- ½ Cup Vegan Butter – Melted *(plus more for greasing muffin pan)*
- 2 TBSP Organic Canola Oil
- 5-6 Ripe Bananas Mashed *(smooth as possible texture)*
- *Optional: Add 7th Banana – chopped into small pieces
- 2 Large Eggs
- 1 ½ Teaspoon Pure Vanilla Extract
- 3/4 Cup Vegan Mini Chocolate Chips ***(recommend Guittard or Enjoy Life)***

Instructions:

1. Preheat oven to 350 degrees.

2. Grease both loaf pans with vegan butter.
3. In medium mixing bowl, add dry ingredients – all flours / baking soda / salt / sugar / cinnamon and whisk together. Set aside.
4. In large mixing bowl, mash up bananas until smooth. Add eggs, vanilla, canola oil and cooled/melted butter (and optional chopped up banana). 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 both pans – distributing evenly. 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.

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