

Grain Free Banana Bread

Yield 12 slices

Ingredients

3 eggs (room temperature)
1/4 cup olive oil
1 1/2 cups banana (ripe and mashed)
2 tablespoons raw honey (optional)
1 teaspoon vanilla extract
2 cups almond flour
1/4 cup tapioca starch
1/2 cup coconut flour (sifted)
1 teaspoon cinnamon
2 teaspoons baking powder
2 tablespoons chocolate chips (optional, for the top)

Method

Preheat oven to 350 degrees fahrenheit

Add all of the dry ingredients to a medium sized bowl

Mash the bananas in a medium size bowl, add the eggs, vanilla extract, olive oil and honey, whisk together.

Combine the dry with the wet ingredients and fold together. Line a loaf pan or (8.5" x 4.5") with parchment paper and add the batter. Sprinkle chocolate chips on top and sliced bananas if you would like. Bake for 45-50 minutes

*Note- Cooking time will vary on your oven and the type of loaf pan you use. Glass loaf pans cook faster than a traditional alloy loaf pan.

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