



CHUNKY MONKEY BANANA BREAD

SERVINGS: 10 SLICES | TIME: 1 HOUR | GLUTEN FREE | DAIRY FREE



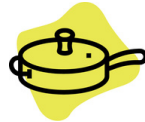
INGREDIENTS

BANANA BREAD INGREDIENTS:

- 3 cups gluten-free oat flour
- 1 ½ tsp baking soda
- 1 tbsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp sea salt
- 3 large bananas
- 2 eggs
- 1/3 cup coconut oil (softened)
- ¼ cup maple syrup
- 2-3 tsp vanilla
- ¾ cup chopped walnuts
- ½ cup dairy-free chocolate chunks

START:

Preheat oven to 350o F. Line loaf pan with parchment paper. Combine all dry ingredients in large mixing bowl. In separate bowl, mash bananas into a paste consistency. Add eggs, softened coconut oil, maple syrup, vanilla to the bananas. Mix until well combined.



DIRECTIONS

NEXT:

Add liquid mixture into dry ingredients and mix until just combined. Slowly fold in chopped walnuts and chocolate chunks, leaving a few to add to the top of the loaf. Pour batter into lined loaf pan and spread evenly. The batter will be a little more on the sticky side. Top with remaining walnuts and chocolate chunks.

FINISH:

Bake in oven for 40-45 mins. Using a toothpick, check the center of the loaf to make sure it comes out clean. Remove from oven and let rest in pan for about 5 minutes. Remove loaf from pan using parchment paper as handle and place on cooling rack for 5-10 minutes. Slice and enjoy!

