



NSK Gluten Free Banana Bread

12 servings

50 minutes

Ingredients

3 Banana (ripe, mashed)
1/3 cup Coconut Oil
2 Egg
3/4 cup Coconut Sugar
1 tsp Vanilla Extract
1/2 cup Hemp Milk (or any kind of milk)
1 1/2 cups All Purpose Gluten Free
Flour
1 tsp Baking Soda
1/4 tsp Sea Salt

Directions

- 1 Preheat your oven to 350°F (177°C) and brush a loaf pan with some oil to prevent sticking.
- 2 In a large bowl, mash the bananas. Stir in the eggs, oil, coconut sugar, vanilla, and milk.
- 3 In a small bowl, mix together the gluten-free flour, baking soda and sea salt. Add the dry ingredients to the wet and mix until well combined.
- 4 Pour the batter into your loaf pan. If you want to be fancy, you can slice another banana in half length-wise and place both halves on top of the loaf. Bake for 50 minutes, or until a knife inserted into the center comes out clean.
- 5 Let cool completely before slicing. Enjoy!

Notes

Vegan / Egg-Free, Substitute flax eggs by soaking 1.5 Tbsp of ground flax in 4-5 Tbsp water and mixing well. Let congeal for 3 minutes, then add in as replacement to eggs.
Add-Ins, Mix in blueberries, chocolate chips, walnuts, or anything else you like in your banana bread.

Storage, Keeps well in the fridge for 5 days or in the freezer for a few months.