

Healthy Banana Bread

RECIPE BY
~ Amira, Egypt



Ingredients

- 3 ripe mashed bananas
- 2 eggs
- 1 and 1/2 cups oat flour
- 2 tablespoons cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- pinch of salt
- 2 tablespoons coconut oil or any light oil
- 3 tablespoons honey or blended dates
- 1 teaspoon vanilla
- 1/2 cup chopped walnuts
- 1/4 cup raisins
- 1/4 cup dark chocolate chunks

Directions

1. Preheat your oven to 180°C.
2. Mix bananas, eggs, oil, honey, vanilla.
3. In another bowl mix oat flour, cocoa, baking powder, baking soda, cinnamon, salt.
4. Add dry mix to the wet mix gradually and stir until combined.
5. Add walnuts, raisins, chocolate chunks and fold gently.
6. Pour the batter into a lightly greased pan.

7. Add a few chocolate chunks on top.
8. Bake for 45 to 50 minutes.
9. Insert a toothpick in the center, if it comes out clean it is done.