



# Gluten Free Banana Bread

Prep Time: 15 mins

Cook Time: 1 hour

Total Time: 1 hour and 15 mins

Servings: 8 servings

## Directions

1. Preheat the oven to 350 Degrees Fahrenheit. In large bowl, mix together all dry ingredients.
2. In separate medium bowl, mash the bananas before mixing in eggs, melted coconut oil (make sure the coconut oil has had some time to cool so it does not start to cook the eggs), and vanilla extract.
3. Add the bowl of wet ingredients to the dry and stir to batter consistency.
4. Line a bread loaf pan with parchment paper. Pour in the batter.
5. Bake at 350 degrees for 50-60 mins or until a toothpick can be inserted into the center of the loaf and comes out clean (minus the melted chocolate chips!).
6. Let the loaf cool for 30-45 mins before removing from the pan and enjoying.

## Ingredients

- 2 cups Almond Flour
- 1 tsp Baking Soda
- 1/4 tsp Salt
- 1 1/2 tsp Cinnamon
- 3 overly ripe Bananas
- 4 Eggs, room temp
- 2 tsp Vanilla Extract
- 1/4 cup Coconut Oil, melted