



Chocolate Banana Bread

Servings **8**

Prep **10 min**

Cook **45 min**

Ingredients

2 Bananas

½ tsp. Baking Powder

1 tsp. Baking Soda

½ cup Cocoa Powder, unsweetened

1 cup Coconut Sugar

1 ¼ cups Gluten Free Flour Blend

½ tsp. Sea Salt

1 tsp. Vanilla Extract

1 tsp. Apple Cider Vinegar

⅓ cup Coconut oil, organic

⅜ cup Water

Directions

- 1** Preheat the oven to 350 degrees. Line a loaf pan with parchment paper so that there is an overhang on both sides.
- 2** Place the dry ingredients in a bowl and whisk together.
- 3** Place the bananas in a separate bowl and mash with a fork. Add the melted coconut oil, vanilla extract, apple cider vinegar, and water. Stir well.
- 4** Pour the wet ingredients over the dry ingredients and stir until combined.
- 5** Pour the batter into the prepared pan. Bake at 350 degrees for 40-45 minutes, or until a toothpick inserted in the middle comes out clean.
- 6** Let cool completely in the pan before using the parchment paper to remove the loaf for slicing.