Healthy Chocolate Chip Banana Bread

Prep: 5
Cook: 50

Serves: 4

Ingredients:

- 3 very ripe bananas
- 2 large eggs
- 1/4 cup maple syrup (or honey)
- 1/4 cup coconut oil (can sub with butter or avocado oil)
- 1 teaspoon vanilla extract
- 3 cups almond flour
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup of dark chocolate chips
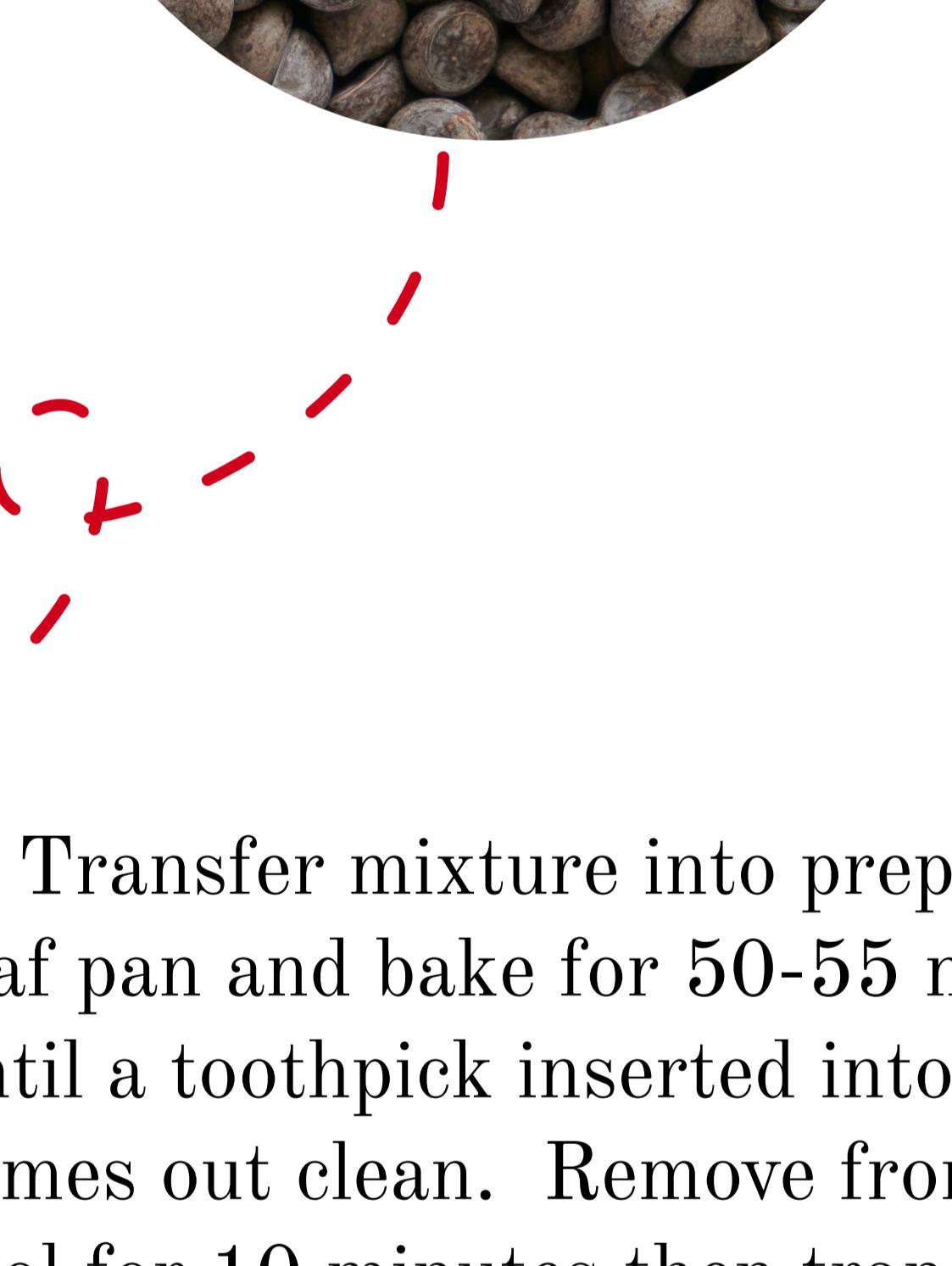
Follow these 4 easy steps:

1

1. Preheat the oven to 325F. Line a 9×5 loaf pan with parchment paper or grease with butter and set aside.

2

2. Add the bananas to a large mixing bowl and mash. Add the eggs, maple syrup, coconut oil, and vanilla. Whisk to combine.

3

3. Stir in the almond flour, cinnamon, baking soda, baking powder, salt, and chocolate chips just until fully combined.

4

4. Transfer mixture into prepared loaf pan and bake for 50-55 minutes or until a toothpick inserted into the center comes out clean. Remove from the oven and cool for 10 minutes then transfer to a cooling rack and allow to completely cool before slicing.

And voila! It's done!