



Almond Flour Banana Bread



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Continuing my experimenting with GF recipes I tried this one (from the kitchen of Flavor the Moments) and found it had a great flavor and great texture. Next time I make it, I will coat the chocolate chips in a bit of almond flour before mixing them in, hopefully that will keep them from sinking to the bottom of the bread (I always do this with traditional recipes). And, except for the small amount of maple syrup, no extra sugar. You would never know. Enjoy.

Ingredients

3 medium bananas (about 1 cup mashed)
4 large eggs, room temperature
1/4 cup extra virgin olive oil
1/4 cup pure maple syrup
1 tsp vanilla extract
2 cups almond flour
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp kosher salt
1/3 cup chocolate chips

Directions

Preheat oven to 350 degrees and spray loaf pan (I used 8 1/2 x 5 x 2 1/2) with cooking spray.

Mash bananas in a large bowl. Add the eggs, olive oil, maple syrup and vanilla - whisk until combined.

Pour the almond flour (save a tablespoon to coat the chocolate chips in later) over the wet ingredients, then add the baking powder, baking soda and salt over the almond flour. Whisk until combined, fold in chocolate chips.

Pour batter into the prepared pan and spread evenly. Bake on the middle rack of the oven for 50-60 minutes (50 was perfect for me) or until golden brown and toothpick inserted in center comes out clean.