

Gluten & Dairy Free Chocolate Chip Banana Bread

Servings: 3 loaves Prep time: 20 min Cook time: 45-50 min



INGREDIENTS

4 eggs
2 cups of sugar
1/4 cup of olive oil
1/2 cup of water
1 tablespoon of benefiber (optional)
1 & 1/4 cup of millet flour
3/4 cup of coconut flour
3 cups of oat flour
1 teaspoon of salt
1 teaspoon of baking soda
2 heaping teaspoons of baking powder
3-4 ripe bananas
2 cups of dairy free chocolate chips

DIRECTIONS

- Crack 4 eggs into a mixing bowl. Beat on high for 1-2 minutes.
- Slowly add 2 cups of sugar into the bowl while it is mixing. Continue to beat on high until it is thick and fluffy. Then turn the mixer off.
- Add 1/4 cup of oil.
- Using the same measuring cup, add 1/2 cup of water.
- Mix until combined on medium speed. Set aside.
- In a separate glass bowl, measure out 1 1/4 cup of millet flour, 3/4 cup of coconut flour, 3 cups of oat flour, 1 tsp of salt, 2 heaping tsp of baking powder, 1 tsp of baking soda, and 1 tbsp of benefiber (optional). Mix with a fork.
- Pour the dry ingredients from the glass bowl into the mixing bowl. Mix on medium-low speed until completely combined.
- In a separate bowl, mash the bananas with a fork.

Directions continue on the next page →

Recipe by: Cheri Moore

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DIRECTIONS

- Add the mashed bananas to the mixing bowl.
- Measure out 2 cups of chocolate chips, add them to the mixing bowl, and stir all the ingredients together.
- Spray and line 3 loaf pans. Divide the batter evenly among them.
- Bake at 350 degrees Fahrenheit for 45-50 minutes. Check if the bread is done by inserting a knife or toothpick into the middle of the loaf. It should come out clean. If not, then bake the loaves for another 5-10 minutes and test again.
- Allow the loaves to cool in the pans for 5-10 minutes before removing them and transferring them to a cooling rack. Leave the parchment paper on the bottom of the loaves.

NOTES:

Line the loaf pans with parchment paper to prevent them from sticking. The bread is done when it has pulled away from the edge of the pan.
