

# GLUTEN-FREE BANANA BREAD

## Ingredients:

### Wet Ingredients:

- 3 large ripe bananas
- 3 eggs
- 1/3 cup buttermilk (or plain yogurt)
- 1/3 cup coconut oil (or oil of choice)
- 1/2 cup brown sugar
- 2 tablespoons vanilla extract



### Dry Ingredients:

- 4 cups almond flour
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 2 tablespoons cornstarch
- 1/3 cup chocolate chips (optional, divided in half)

## Instructions:

1. Preheat your oven to 375°F (190°C) and line your cupcake molds, mini loaf pans, or a 5x13 baking pan.
2. Mash the bananas in a large bowl, then whisk in the eggs, buttermilk (or yogurt), coconut oil, brown sugar, and vanilla extract.
3. In a separate bowl, mix together the almond flour, cinnamon, nutmeg, salt, baking soda, baking powder, and cornstarch.
4. Combine wet and dry ingredients until smooth. Fold in half of the chocolate chips.
5. Pour into prepared pans and sprinkle the remaining chocolate chips on top.
6. Bake for 15 minutes, or until a toothpick inserted in the center comes out clean.
7. Cool completely before slicing or serving.

