

Gluten Free Peanut/Sun Butter Banana Bread

DESCRIPTION:

Gluten Free Peanut Butter Banana Bread uses your favorite ripened bananas and coconut flour alongside the creamy peanut butter for a delicious treat.

INGREDIENTS:

- 4 ripe bananas, peeled
- 4 eggs, yolk and white
- 1/2 cups coconut flour
- 1/2 cups natural peanut butter/sun butter
- 3 TBSP unsweetened applesauce
- 1 TBSP coconut oil, melted
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp pure vanilla extract
- 1/4 tsp cinnamon



INSTRUCTIONS:

1. Preheat oven to 350 degrees Fahrenheit
2. Using a paper towel and a small amount of coconut oil, grease loaf pan. Place parchment paper in the loaf pan as well.
3. Combine bananas and eggs into a stand mixer (or mixing bowl with an electric hand mixer) and mix for approximately 1 minute to combine and mash bananas.
4. Add additional ingredients, mixing thoroughly to combine.
5. Pour batter into loaf pan
6. Bake for approximately 45 minutes at 350 degrees Fahrenheit.
7. Allow loaf to cool 5 minutes prior to slicing and serving.