Sugar Free Banana Bread Recipe

Ingredients

- 8 Very ripe bananas, Mashed

- 1 cup coconut oil

- 8 Organic eggs

- 2 tsp vanilla

- 3 tsp cinnamon

- 1 cup coconut flour, this is a must!

- 2 tsp baking soda

- ½ tsp sea salt

- Optional: 1 cup organic dark chocolate chips, you can add nuts as well if you like

Directions

- Preheat your oven to 180ºC.

- Add all the ingredients into a bowl, and mix until well combined.

- Pour the ingredients into 1 lightly greased pans, I use coconut oil to grease the pans, but you can use whatever you like.

- Bake for around 45-60 minutes or until the center is set, and the top is golden. Enjoy!

Rekindled Wellness