

Chocolate Chip Banana Bread

8 ingredients · 40 minutes · 12 servings



Directions

1. Preheat the oven to 350°F (175°C) and brush a loaf pan with a bit of the olive oil.
2. In a large bowl, combine the remaining oil, banana, maple syrup, oat milk, and ground flax.
3. In a separate bowl, combine the chickpea flour and baking powder. Add the dry ingredients to the wet batter and mix until combined. Fold in 3/4 of the chocolate chips.
4. Pour the batter into the loaf pan and top with the remaining chocolate chips. Bake for 30 to 35 minutes, or until a knife inserted into the middle comes out clean.
5. Let cool completely before slicing. Enjoy!

Notes

Leftovers

Refrigerate in an airtight wrap or container for up to one week.

Serving Size

One serving is equal to one slice of banana bread.

Additional Toppings

Serve with maple syrup, a dab of butter or coconut oil, ice cream or whipped coconut cream.

More Flavor

Add vanilla extract, sea salt and/or chopped nuts.

No Chickpea Flour

Use all purpose gluten-free flour instead.

Chickpea Flour

This recipe was developed and tested using Bob's Red Mill Garbanzo Bean (Chickpea) Flour. Results may vary if using another type of flour.

Ingredients

- 1/3 cup** Extra Virgin Olive Oil (divided)
- 3** Banana (ripe, mashed)
- 1/4 cup** Maple Syrup
- 1/2 cup** Oat Milk (unsweetened)
- 2 tbsps** Ground Flax Seed
- 2 cups** Chickpea Flour
- 1 tbsp** Baking Powder
- 1/2 cup** Dark Chocolate Chips (divided)