

Chocolate Chip Banana Bread

12 SERVINGS 40 MINUTES



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 tsp Baking Powder
- 1/2 cup Dark Chocolate Chips (divided)

NUTRITION

AMOUNT PER SERVING

Calories	227	Carbs	27g
Fat	11g	Protein	5g

DIRECTIONS

- 01 Preheat the oven to 350°F (175°C) and brush a loaf pan with a bit of the olive oil.
- 02 In a large bowl, combine the remaining oil, banana, maple syrup, oat milk, and ground flax.
- 03 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.
- 04 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.
- 05 Let cool completely before slicing. Enjoy!