


Chocolate Peanut Butter Banana Snack Bread

Ingredients

- 1 egg
- 3 medium ripe bananas (about 1½ cups)
- 3½ teaspoons baking powder
- 1/3 cup salted natural peanut butter (creamy or crunchy)
- 2½ tablespoons coconut oil, melted
- ¼ cup organic cane sugar
- ¼ cup packed light brown sugar
- 2-3 tablespoons agave or maple syrup
- 3/4 cup unsweetened almond milk
- 1¼ cups almond meal
- ½ cup unsweetened cocoa powder
- 1 cup gluten-free flour blend
- 1 cup rolled oats
- ¼ cup chocolate chips
- ¼ cup peanut butter chips
- A pinch sea salt



Directions

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1. Preheat oven to 350°F and line a loaf pan with parchment paper or spray with nonstick spray.
2. Whisk egg and mix in banana and mash thoroughly.
3. Then mix all ingredients with almond milk and stir in chocolate and peanut butter chips last.
4. Pour into loaf pan and bake for 1 hour to 1 hour, 15 minutes. It should feel firm and be crackly on top.
5. Let cool completely before cutting the loaf into slices.

