

Chocolate Chip Banana Bread

*made with Flax seed goo
and nothing of allergens.*

4 medium bananas

1/2 cup honey

1 cup flax seed goo*

1 tsp. pure vanilla extract

1 1/2 cup brown rice flour

2/3 tsp. baking powder

2/3 tsp. baking soda

heaping 1/4 tsp. sea salt

1/4 cup your favorite gluten-free dark chocolate chips

Preparation time: 5 minutes

Cook time: 50-55 minutes

Yields one loaf banana bread

1. Pre-heat oven to 425 degrees Fahrenheit. Oil and flour (with olive or high heat oil and brown rice flour) a bread dish. Set aside.
2. In large mixing bowl, mash bananas. Mix in honey, flax seed goo, and vanilla extract.
3. In separate medium bowl, mix flour, baking powder, baking soda, and sea salt.
4. Mix dry ingredients into wet ingredients until batter forms. Fold in chocolate chips. Pour batter into prepared bread dish.
5. Bake at 425 degrees Fahrenheit for 10 minutes. Reduce heat to 375, and cook for another 40-45 minutes, or until center is firm, but edges are not burnt.

**See Bubble Child flax seed goo recipe.*