

delicious.

Vegan banana bread

MAKES
1 LOAF

PREP TIME
10MINS

COOK TIME
1HR

INGREDIENTS
8

DIFFICULTY
EASY



Vegan banana bread



BY DELICIOUS. TEAM
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A tropical take on the classic banana bread, this vegan version uses desiccated coconut and almond meal to create a lusciously sweet and nutty flavour. It's also gluten free and egg free, making it perfect for anyone with a food allergy or intolerance. This recipe is an extract from Teresa Cutter's new cookbook, *Healthy Baking - Cakes, Cookies + Raw* (\$69.95), available now.

INGREDIENTS

450g mashed banana (about 5-6 bananas), plus 2 extra sliced bananas

1/4 cup (60ml) maple syrup

1/4 cup (60ml) extra virgin olive oil or macadamia oil

1 tsp ground cinnamon

2 tsp baking powder

2 cups (180g) desiccated coconut

1 3/4 cup (175g) almond meal

1/3 cup (25g) shredded coconut

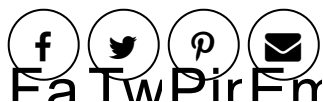
METHOD

1.
Preheat oven to 180°C. Grease the base and sides of a 1.5L-capacity loaf pan and line with baking paper.
2.
Combine mashed banana, maple syrup, oil, cinnamon and baking powder in a bowl. Add the desiccated coconut and almond meal, and combine well. Spoon into prepared pan and top with sliced banana and shredded coconut.
3.
Bake for 1 hour or until a skewer inserted in the centre comes out clean. Cool completely in pan before serving.

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We used Woolworths Select Australian Extra Virgin Olive Oil 500ml which is available from Woolworths stores nationally and online now.



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