

Keto Choc Chip Banana Bread

RECIPE BY @ELLE_HERSELF

- 1/2 cup coconut flour
- 1 cup almond meal
- 1/4 cup Natvia
- 1 tbsp cinnamon
- 1 tbsp vanilla extract
- 3 eggs
- 100g butter (melted)
- 100g cream cheese (softened)
- 1/2 cup almond milk
- Vital Zing banana milk drops
- 50g Lindt 85% choc (broken into chunks)

1. Preheat oven to 180C.

2. Make your "banana milk" by adding approximately 30 drops of the banana milk drops to your almond milk. Taste as you go!

3. Add all your dry ingredients to a bowl and fold in the melted butter, cream cheese and all other wet ingredients.

3. Add in broken up choc chunks to your mix.

4. Line your loaf tin (if not using silicone, otherwise just add straight in). Pour mix to your tin and place in the oven for approx 40-45 mins until a knife comes out clean.

5. Let cool and then slice!

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