

**THIS
PKN™**

**Delicious
Vegan
Banana Bread**



Ingredients

- 3-4 ripe bananas, mashed
 - ½ cup **THIS PKN Original**
 - ⅓ cup neutral oil (avocado, grapeseed, coconut)
 - 1 teaspoon vanilla extract
 - 1½ cups whole wheat pastry flour
 - 1 teaspoon baking soda
 - ¼ teaspoon salt
 - ½ teaspoon cinnamon
- Optional add-ins: chocolate chips or chopped pecans



Preparation

Preheat oven to 350°F. Line a 9x5 loaf pan with parchment paper, with the parchment hanging over the sides of the loaf pan to help remove the loaf after baking. Spray with nonstick spray and set aside. In a large bowl, mix together the mashed bananas, coconut sugar, **THIS PKN Original**, oil, and vanilla extract until all is well combined.

Fold in the flour, baking soda, salt, and cinnamon until just combined. Careful not to over mix. The mixture should be slightly thick and lumpy.

Pour mixture into the loaf pan. Bake for 45-50 minutes until a knife inserted in the center of the loaf comes out clean. Let cool for at least 30 minutes before serving. Enjoy!