



VEGAN & GLUTEN FREE BANANA BREAD

Ingredients

2 large over ripe bananas
1 tsp vanilla extract
1 tsp apple cider vinegar
3/8 cup (94g) water
1/3 cup (73g) coconut oil, melted
1 3/4 cup (240g) gluten free all purpose flour
1 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
1/2 tsp ground cinnamon
7/8 cup (175g) organic cane sugar

Optional crust: 1 tbsp organic granulated sugar + 1 tbsp desiccated coconut

Method

Preheat oven to 180 degrees Celsius (350 F).

Lightly spray loaf tin with oil and line with parchment paper.

In a bowl, whisk together the flour, baking soda, baking powder, salt and cinnamon.

In another bowl, mash the bananas, then add the coconut oil, mix to combine. Then add the sugar, apple cider, vanilla and water. Whisk to combine.

Add the dry mix to the wet mix, and fold to combine.

Pour the mixture into the loaf tin and then sprinkle on the optional coconut and sugar topping.

Bake for approximately 40 minutes or until a skewer inserted in the centre comes out clean. Check it at half way and rotate. Allow the bread to cool in the tin for 10 minutes and then enjoy warm with your favourite vegan butter.