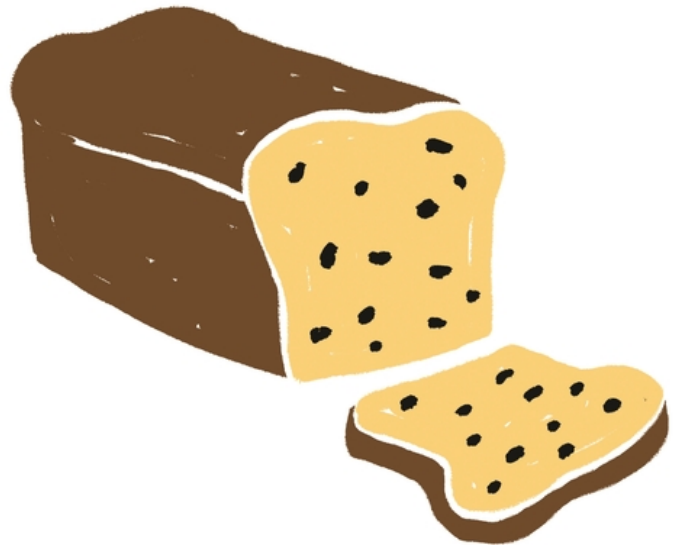


Banana Bread

Ingredients:

1 1/2 cups flour
2 tsp ground cinnamon
1 tsp baking soda
1 tsp salt
4 very ripe bananas
1/2 cup granulated sugar
1/2 cup dark brown sugar
1/2 cup olive oil
2 large eggs
2 tsp pure vanilla extract
Chocolate chips



Directions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease loaf pan
In a bowl, combine flour, baking soda, cinnamon and salt.
In a separate large bowl, mash bananas. Stir in sugar and oil. Add eggs and whisk together until smooth.
Whisk in vanilla. Stir in eggs and mashed bananas until well blended.
Add dry ingredients to wet, folding together just until combined.
Fold in chocolate chips and pour into greased pan.
Bake until middle is set and a toothpick inserted into the middle comes out clean (approx 45-55 minutes).
Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

*Recipe adapted from <https://www.kitchentreaty.com/easy-dairy-free-banana-bread/>