**Healthy Banana Bread**

By: The Jaroudi Family

Makes 1 Loaf

**Ingredients:**

1 cup whole wheat flour (or all-purpose gluten-free flour) [130 g]

1 cups oat flour [90 g]

2 tsp baking soda

2 tsp baking powder

1 Tbsp Ceylon cinnamon

2 flax eggs (2 Tbsp flax meal mixed with 6 Tbsp water)

2/3 cup date sugar (or ½ cup date paste)

3 large bananas, mashed (408 g)

1 cup plant milk, unsweetened

1/2 tsp vanilla powder

**Optional:**

1/2 cup of dark chocolate chips

**Directions:**

1. Preheat the oven to 350 F.
2. In a large mixing bowl, add the dry ingredients first.
3. Stir in the wet ingredients well until a batter forms.
4. Optional: Fold in the dark chocolate chips.
5. Add the batter to a silicone loaf pan.
6. Bake for 35-45 minutes.
7. Let the pan cool before removing the loaf.

**Notes:**

This recipe can be used to make muffins or a Bundt cake.