

## Chocolate Chip Banana Bread (non-dairy)

---

### Ingredients:

- 1 cup mashed banana (approx. 3 whole bananas's depending on size; can be over-ripe)
- 1 cup vegan friendly chocolate chips (I prefer to use raw chocolate bars and crush them)\*
- 2 eggs, lightly beaten (or a vegan egg substitute)
- ¼ cup vegetable oil
- 1½ cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup sugar

### Method:

Pre-heat the oven to 180° Celsius (approx. 350 Fahrenheit).

Grease and flour an 8½ x 4½ inch loaf pan with margarine or baking spray.

In a large bowl, whisk the flour, sugar, baking soda and salt together. Mix in the oil, bananas and eggs. You can also use a hand-blender until well mixed. Lastly, gently stir in the chocolate chips and pour into the greased pan.

Bake for about 60-70 minutes. Check if its done by inserting a knife into the centre. If it comes out clean, its ready.

Cool the loaf in the pan for about 10 minutes. To remove from the pan, go over the edges with a butter knife and then flip the pan over to remove and allow to cool for a further 10 minutes.