



### Chocolate Chip Banana Bread

*This delicious recipe is great to share with friends and family! It is a perfect treat when you want something sweet. Warm it up to make the chocolate chips warm and gooey and have it with a nice glass of milk. This recipe is simple and easy to make.*

**Yields:** 1 loaf

**Serving Size:** 1 slice

#### Ingredients:

- 2 medium, overripe **bananas**, mashed (or 3 small)
- 1/3 cup natural **peanut butter**
- 1/4 cup **maple syrup**
- 2 **eggs**
- 1 teaspoon **vanilla**
- 2 cups **almond flour**
- 1 teaspoon **baking soda**
- 1 teaspoon **cinnamon**
- 1/4 teaspoon **salt**
- 1/2 cup **chocolate chips**

#### Instructions:

1. Preheat oven to 350 degrees.
2. Place bananas in a large mixing bowl.
3. Mix in peanut butter, maple syrup, eggs, and vanilla.
4. Mix almond flour, baking soda, cinnamon, and salt in a separate bowl.
5. Slowly combine the dry mixture with the wet mixture, little by little until completely combined.
6. Fold in the chocolate chips.
7. Spray bread pan with non-stick spray, then pour in batter. Scrap sides with a spatula to get all the batter out!
8. Bake for 45-50 minutes. Check if the bread is done with a toothpick (stick in the middle of the bread, pull out; if it is clean, then it is done).

**Per Serving:** Calories 366 kcal, Carbohydrates 30.1g, Protein 9.3g, Saturated Fat 4g, Sodium 251.1mg, Fiber 3.5g, Sugars 19.8g

This recipe was adapted from Brianne Baker.

