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Banana Bread

(grain/gluten-free)

- 4 ripe bananas
- ½ cup coconut oil or butter, melted
- 3 eggs
- 2 tsp. vanilla
- 1 ½ cups almond meal
- ¼ cup arrowroot powder
- 1 tsp. baking powder
- 1 tsp. baking soda
- ¾ tsp. Himalayan salt
- ½ cup chopped nuts (optional)



1. In large bowl mash bananas.
2. Add in oil, eggs, and vanilla; stir well.
3. Add in remaining dry ingredients except nut; stir well.
4. Add nuts (optional).
5. Pour into greased bread loaf pan (I use 2 small pans).
6. Bake at 350° for 45 minutes (more for larger pans; test with toothpick inserted near center coming out clean).

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