



Banana Chocolate Swirl Bread

INGREDIENTS

- 1 cup plain flour (for GF substitute with rice flour)
- 1 cup almond meal
- 1/2 cup brown sugar
- 2 teaspoons baking power
- 1 teaspoon ground cinnamon
- pinch of salt
- 2 eggs
- 3-4 ripe bananas, mashed
- 1 teaspoon vanilla bean paste
- 1/2 cup melted butter OR neutral oil
- 200g melted chocolate of choice. I used caramilk

INSTRUCTIONS:

1. Pre heat oven at 170C fan forced. Butter and line a 26.5cm x 13.5cm bread loaf tin
2. In a large bowl combine wet ingredients (eggs, bananas, vanilla bean paste and butter/oil) and whisk/stir well, you could definitely do this in a stand mixer however I do this all by hand it is that simple.
3. Sift plain flour, baking powder, cinnamon into the wet ingredients followed by folding in almond meal, and salt.
4. Pour into the lined baking tin and top with melted chocolate. Swirl chocolate gently with a butter knife and place tin on a baking tray.
5. Bake for approximately 1 hour or until loaf cooked through.
6. Allow to cool and enjoy with a cup of coffee.

TIPS:

- You can leave out chocolate or use choc chips of choice if you prefer
- Addition of crushed nuts such as walnuts works amazing. Add 1/4 cup of crushed nuts at the same tip as the dry ingredients.
- For a gluten free option substitute plain flour for rice flour.
- Loaf can be sliced and frozen for up to 3 months. Don't forget to apply a layer of baking paper in between slices prior to freezing to avoid them from freezing together.