



*cara price*

# BANANA CHOCOLATE CHIP BREAKFAST BREAD

## INGREDIENTS

- 1-1/4 cups almond flour
- 1/4 cup coconut flour
- 1/4 cup avocado oil
- 1/4 cup honey
- 1/4 cup mini chocolate chips
- 2 eggs
- 2 bananas, very ripe
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda

## DIRECTIONS

preheat the oven to 350° and line an 8x8 glass dish with parchment paper.

in the bowl of a stand mixer, cream together the bananas, avocado oil & honey.

beat in eggs, just until combined. stir in dry ingredients & chocolate chips until well combined.

then pour mixture into the baking dish lined with the parchment paper. wet your fingertips with cold water & smooth the batter down on top into an even layer in the dish. bake 25-27 minutes.

allow to cool 10 minutes before serving & store leftovers in the fridge for up to 4 days.