



## Banana, Choc, Peanut Butter Loaf

### **Ingredients:**

#### **Wet:**

- 1 egg
- 3 mashed bananas
- 1/3 cup Eat Naked Natural Peanut Butter
- ¾ cup almond milk
- ½ tbsp. coconut oil

#### **Dry:**

- 1 ½ cup gluten-free flour
- 1 cup gluten-free oats
- ¾ cup Eat Naked Almonds (blended in a high-speed blender until it resembles almond flour)
- ½ cup cocoa powder
- ½ cup coconut sugar
- 1 tbsp. baking powder

### **Method:**

1. Preheat fan-assisted oven to 180°C (be sure to place the oven rack in the centre of the oven)
2. Line a loaf tin with baking paper
3. Beat the egg, and then add the rest of the wet ingredients. Mix well
4. In a separate bowl, sieve together all the dry ingredients. Mix well
5. Make a well in the dry ingredients to pour the wet mixture into. Fold together gently with spatula until mostly combined
6. Pour into loaf tin and bake for approx. 40min
7. Allow to cool completely on a wire rack before slicing

Credit for these recipes go to VIP Ede Van Wyk.