



EXCELLENT KITCHEN MANAGER

Grand Recipe Collection

Congratulations! This is your **Recipe #10** unlocked in the module: **VLOOKUP to the Vegan Rescue!**

VEGAN BANANA BREAD

Prep Time: 10 min | Cook Time: 55 min | Total Time: 1 hour 5 minutes

Ingredients:

- 1 3/4 cups (210 g) spelt flour (whole wheat)
- 1/3 cup (75 g) organic pure cane sugar (or 1/2 finely chopped dates)
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- pinch of mineral salt
- 1/3 cup (75 ml) neutral flavored oil (or coconut oil in liquid state)
- 1 teaspoon vanilla extract
- 4 small or 3 large overripe bananas (about 1 1/2 – 1 3/4 cups (338-410g)), mashed
- 1/4 cup (56 ml) plant milk

Instructions:

Preheat oven to 180°C.

In a mixing bowl, mash the wet ingredients: bananas, milk, oil and vanilla extract.

In a different bowl, mix the dry ingredients: flour, sugar, baking soda, baking powder and salt.

Combine contents of both bowls and mix well, until all ingredients become thick batter.

Put baking paper into the loaf pan and pour the batter.

Bake for about 50 min – 1 hour. It's ready as soon a toothpick test comes out clean.

Remove from oven and let it cool down for 10 min.

ENJOY!