

# Gluten-Free Banana Bread with Raspberries



Preparation time: 75 mins

Serves: 8 people

User Rating: ★★☆☆☆

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## Ingredients

200g peeled ripe banana (about 2 large-3 medium bananas)

3 eggs

1/2 cup maple syrup, plus extra to serve

1/3 cup coconut oil, melted

1 teaspoon vanilla essence

1 tablespoon lemon juice

3/4 teaspoon baking soda

2 cups almond meal

½ cup desiccated coconut

3/4 cup frozen raspberries

1/3 cup cacao nibs, plus extra to serve

Fresh raspberries, to serve

Ricotta cheese, to serve

## Method

1. Preheat oven to 180C ( 160 fan). Line a 12 x 24cm (8-cup capacity) loaf pan with baking paper.
2. Blend or process the banana, eggs, syrup, oil, vanilla, lemon juice and baking soda until almost smooth.
3. Pour into a large bowl. Stir in almond meal and coconut. Then fold in ½ cup frozen raspberries and ¼ cup of cacao nibs. Pour into prepared pan. Sprinkle with remaining frozen raspberries and cacao nibs. Bake for 50 minutes to 1 hour, or until a skewer inserted into the centre comes out dry. Cool completely in pan.
4. Serve with fresh raspberries, ricotta and extra maple syrup and cacao nibs.

## Notes

Keeps in the fridge covered for up to 5 days.