

Flourless Peanut Butter Chocolate Chunk Banana Bread

Treat yourself to this Flourless Peanut Butter Chocolate Chunk Banana Bread. This delicious bread combines the rich flavors of peanut butter and chocolate chunks with the natural sweetness of ripe bananas. With no flour needed, it's a perfect gluten-free option that's bursting with taste. Enjoy it for breakfast, as a snack, or as a dessert—it's sure to satisfy your cravings!

SIMPLE RECIPE

Ingredients

- 2 ripe medium bananas, mashed
- 1 cup natural creamy peanut butter
- 1/3 cup honey (or maple syrup)
- 2 eggs
- 1 tsp baking powder
- 1/2 cup chopped dark chocolate



Directions

1. Preheat your oven to 350°F. Line a 9×5" loaf pan with parchment paper or spray with coconut oil.
2. Mix all ingredients – EXCEPT THE CHOCOLATE. Once batter is incorporated, then fold in the chocolate pieces. Transfer batter to your pan and top with more chocolate if you like for aesthetic purposes. Bake for 50–55 minutes or until toothpick comes out clean. Watch the loaf at the 35–40 minute mark, if the top of the loaf is browning excessively, loosely throw over a piece of aluminum foil to cover the top.
3. Allow to cool on a wire rack, 15 minutes prior to slicing.

Notes:

Enjoyed best when shared!