

Pumpkin Banana Bread



Ingredients

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| 2 cups flour | 1/2 cup pumpkin puree |
| 1 tsp baking soda | 1/2 cup pure maple syrup or honey or agave |
| 3/4 tsp baking powder | 1/3 cup oil or water or milk of choice |
| 3/4 tsp salt | 2 tsp pure vanilla extract |
| 1/2 tsp each: cinnamon, ginger,
pumpkin pie spice | 1/2 cup mini chocolate chips (optional but
highly recommended) |
| 1 1/2 cup ripe mashed banana | |

Directions

1. Preheat oven to 350 F.
2. Grease a 9x5 loaf pan, and set aside.
3. In a large mixing bowl, combine all dry ingredients.
4. Whisk all liquid ingredients in a separate bowl, then pour wet into dry and stir to form a batter.
5. Smooth into the prepared pan. If desired, press some extra chocolate chips into the top.
6. Bake on the center rack 45 minutes or until golden and cooked through. Let cool completely. Slice and enjoy!
7. Taste and texture are even better the second day if you can wait. Leftovers can be sliced and frozen if desired.