

Roxana's Banana Bread

1¼ c. flour of your liking (Tried Quinoa and Rice)
1 c. coconut flour
½ tsp sea salt
1 tsp. baking soda
½ c. Coconut Oil
¾ c. Honey
2 eggs, beaten
1 c. mashed ripe bananas
2-3 tbsp. hot water
½ c. chopped soaked walnuts

In a medium bowl, stir together the pastry flour, coconut flour, sea salt and baking soda. Set aside. Melt the oil in a bowl of hot water, stir in with honey. Add beaten eggs, mashed bananas, and stir vigorously, combining thoroughly. Carefully stir in about half of the dry ingredients, then half of the hot water. Now add the rest of the dry ingredients, then the rest of the hot water, making a light and smooth dough. Last of all stir in the nuts. Fill a greased pan with coconut oil, bake at 325 degrees for 70 minutes or until brown.

Please enjoy!!

