

# GF BANANA BREAD



## INGREDIENTS:

- 3 medium ripe bananas
- 1/4 cup stevia
- 2 eggs
- 3/4 cup nonfat Greek yogurt
- 1/4 cup coconut flour
- 1 1/4 GF quick oats
- 1 tsp baking soda
- 1 tsp cinnamon

## DIRECTIONS:

- 1) Preheat oven to 325 F  
Line a 9x5 loaf pan with parchment paper
- 2) Add bananas to a large bowl and mash
- 3) Add stevia and mix well
- 4) Add eggs and Greek yogurt to mixture, mix until mixture is well combined.
- 5) Add oats to a blender, pulse to get oat flour
- 6) In a medium bowl mix oat flour, cinnamon, coconut flour, and baking soda
- 7) Add dry ingredients into banana mixture, mix until just combined. Don't over mix
- 8) Pour batter in loaf pan
- 9) Bake for 50-60 minutes or until an inserted toothpick comes out clean

Enjoy!

Makes 8 Slices | Serving Size: 1 Slice  
Calories: 138 | Protein: 7 g | Carbs: 23 g | Fat: 3 g | Fiber: 4 g