

VEGAN BANANA BREAD



INGREDIENTS

- 170ml Plant Milk (I use Coconut Milk)
- 350g oats
- 50g Walnuts
- 3-4 Ripe Bananas
- 1 tsp cinnamon
- 15g baking powder

INSTRUCTIONS

1. Chop the bananas into small pieces, put them into a bowl and mash them up with a fork until there's no large piece anymore.
2. Add the plant milk and the teaspoon cinnamon. Mix everything together with the fork.
3. Mix oats with a blender, a hand mixer or a food processor until you have oat flour.
4. Add the flour to the mixture and stir it well (Don't add everything at one time, add it in 3 steps)
5. Add the baking powder and stir it again 6. Place it in a preheated oven and bake it for about 60 minutes at 180°C 7. Serve and enjoy!

