

Gluten-Free Banana Bread with Raspberries



Preparation time: 75 mins

Serves: 8 people

User Rating: ★★☆☆☆

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Ingredients

200g peeled ripe banana (about 2 large-3 medium bananas)

3 eggs

1/2 cup maple syrup, plus extra to serve

1/3 cup coconut oil, melted

1 teaspoon vanilla essence

1 tablespoon lemon juice

3/4 teaspoon baking soda

2 cups almond meal

½ cup desiccated coconut

3/4 cup frozen raspberries

1/3 cup cacao nibs, plus extra to serve

Fresh raspberries, to serve

Ricotta cheese, to serve

Method

1. Preheat oven to 180C (160 fan). Line a 12 x 24cm (8-cup capacity) loaf pan with baking paper.
2. Blend or process the banana, eggs, syrup, oil, vanilla, lemon juice and baking soda until almost smooth.
3. Pour into a large bowl. Stir in almond meal and coconut. Then fold in ½ cup frozen raspberries and ¼ cup of cacao nibs. Pour into prepared pan. Sprinkle with remaining frozen raspberries and cacao nibs. Bake for 50 minutes to 1 hour, or until a skewer inserted into the centre comes out dry. Cool completely in pan.
4. Serve with fresh raspberries, ricotta and extra maple syrup and cacao nibs.

Notes

Keeps in the fridge covered for up to 5 days.