

Banana Nut Bread (VEGAN)

[livinglarae September 28, 2020Vegan Deserts](#)



Prep Time: 10

Cook Time: 50

Total: 60

Ingredients

2 Cups of all-purpose flour

1 1/2 Teaspoons baking soda

Pinch of salt

1 Cup of granulated sugar

1/2 Cup of vegetable oil

2 Tablespoons of Bob's Red Mill Egg Replacer

1/2 Cup of applesauce

1 Teaspoon vanilla extract

4 ripe bananas mashed

1/2 Cup of coarsely chopped walnuts

1/2 Cup chopped pecans

Cinnamon/ Nutmeg (Optional) just eye it

Directions:

1) Preheat oven to 325 degrees F. Grease one 8×4inch loaf pans and set aside.

2) In a medium bowl, whisk together the flour, baking soda, and salt; set aside. In a large bowl, whisk together the sugar, oil, egg replacer (do not add water to the egg replacer only use 2 Tablespoons of the powder), applesauce, and vanilla extract. Add the bananas and stir gently to combine. Add the flour mixture and stir until completely blended. Using a rubber spatula, fold in the walnuts and pecans.

3) Bake for 50 minutes, or until a thin knife inserted into the center comes out clean. If the loaves begin to darken before they are done in the middle, cover with foil. Allow to cool in the pans for 10 minutes, then turn out onto a wire rack and cool completely.

Recipe Notes:

Store/ Freeze

The bread can be stored up to 5 days. To freeze, wrap in plastic wrap then in aluminum foil and put in the freezer for up to 3 months. Thaw in the refrigerator or store at room temperature.

Convert To Muffins

Line Muffin pan with paper liners and fill each about 3/4 full. You should get around 18 muffins. Bake at 325 degrees F for about 35 to 40 minutes, or until a toothpick inserted in the center comes out clean.