

Poof-free Banana Bread

Ingredients

- 2 eggs
- 2½ medium ripe bananas, smashed.
- ¼ c. buttermilk (or reg. milk can work)
- 1 tsp vanilla
- ½ tsp salt.
- 1 tsp Cinnamon
- ½ c. melted coconut oil
- 2½ c. oatflour
- 1 tsp baking soda

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1. Preheat oven to 355° and grease a 12-hole muffin pan.
 2. In a large bowl beat the wet til just combine. Add the bananas and use a fork ~~or~~ or a potato smasher.
 3. Add the baking soda, cinnamon, salt, and flour. Beat into smooth. IF you are adding any additional mix-ins, gently fold them in now.
 4. Seperate the batter equally among the holes.
 5. Bake for 22-25 min.