



Banana Oatmeal Bread

Ingredients:

- 2 cups quick oats
- 4 large bananas approximately 1 1/2 cups banana
- 2 large eggs
- 6 tablespoon maple syrup can use honey or agave nectar
- 1 teaspoon baking soda
- 1/2 tsp salt
- 1 cup mini chocolate chips

Directions:

1. Preheat the oven or airfryer to 180C/350F. Line your loaf pan with parchment unless using nonstick. Set aside.
2. In a blender add your bananas and blend thoroughly. Add your eggs and syrup/honey and blend again. Switch to a spoon and add your oats, baking soda, and salt. Once mixed thoroughly, fold in chocolate chips.
3. Pour the batter into the prepared loaf pan. Bake the bread for 35-40 minutes for 9x5, or 30 minutes for mini loaves, or until a skewer comes out mostly clean.
4. Let the loaf cool completely before slicing.

Notes

Banana Chocolate Chip Oatmeal bread should always be stored in the refrigerator.