Lavender Banana Bread

Ingredients

- ⅓ cup melted coconut oil or extra-virgin olive oil
- ½ cup honey or maple syrup
- 2 eggs
- 2 large over ripe bananas
- ¼ cup milk of choice
- 1 teaspoon baking soda
- 4tbs lavender sugar
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 1 ¾ cups white whole wheat flour or regular whole wheat flour

Directions

1. Preheat oven to 325 degrees Fahrenheit and grease a 9×5-inch loaf pan.
2. In a large bowl, beat the oil and honey together with a whisk. Add the eggs and beat well, then whisk in the mashed bananas and milk.
3. Add the baking soda, vanilla, 2tbs lavender sugar, and salt and whisk to blend. Lastly, switch to a big spoon and stir in the flour, just until combined. Some lumps are ok!
4. Pour the batter into your greased loaf pan and sprinkle 2 tbs lavender sugar on top.
5. Bake for 55 to 60 minutes, or until a toothpick inserted into the center comes out clean. Let the bread cool in the loaf pan for at least 10 minutes. You may need to run a butter knife around the edges to loosen the bread from the pan. Carefully transfer the loaf to a wire rack to cool before slicing

MADE WITH LOVE

by Teresa Forehand