



### **Chocolate chip Banana Bread – Wheat free**

2 large eggs	1 teaspoon baking powder
½ cup oil	¼ teaspoon salt
1 cup sugar	1 cup mashed banana (about 2 medium bananas)
1 ½ teaspoon vanilla extract	1 ½ cup all purpose flour blend
1 teaspoon xanthan gum	½ cup dairy free chocolate chips
1 teaspoon baking soda	(Good quality chocolate is dairy free)

Preheat oven to 375 Grease 9 X 5 loaf pan

In a small bowl beat egg whites, place yolks in other bowl. Cream egg yolks sugar and oil. Add vanilla, xanthan, baking powder, soda, and salt beat well, add flour and mashed bananas beat till well mixed. Stir in egg whites and chocolate chips. . Bake for 50 min or until center is done. Cool 15 min on rack than take out of pan to finish cooling and slice.

#### **Muffins**

Fill 12 greased muffin pans two thirds with batter and bake for 25 to 30 min

#### **Mini Muffins**

Fill 2) 24 count mini muffin pans with muffin liners. Preheat oven to 350 degrees. Mix batter like for bread. You can substitute miniature dairy free chocolate chips if you prefer, but the regular ones work okay Than fill muffin liners 3/4 full. Do not get too full or they can be hard to get out without damaging top of muffin. I used a cookie scoop to fill the muffin cups. Bake 12 to 15 min until done.



<http://www.lincolntent.com/GFCF-Bread.html>