



GF BANANA CHOCOLATE CHIP BREAD

Prep Time: 15 Min.

Cook Time: 1 Hr.

Servings: 8-10

INGREDIENTS

- 1/2 cup of canola or vegetable oil
- 1 cup of sugar
- 2 large eggs
- 3 ripe bananas
- 1 tsp vanilla
- 1/4 cup of teff flour
- 1 cup of gf flour blend
- 1 cup of semi sweet chocolate chips
- 1 tsp baking soda
- 2 tbsp orange zest
- 3 tbsp butter
- 2 tbsp cup of sugar
- 2-3 tbsp of orange juice

EQUIPMENT

- mixer
- 8x5 loaf pan
- measuring spoons & cups
- spatula
- non stick cooking spray
- microplane or zester
- small sauce pan

BANANA BREAD

Preheat oven to 325 degrees. Spray loaf pan with non-stick spray and set aside. In a bowl, add flours and baking soda. Mix well.

In the bowl of a large stand mixer fitted with a paddle attachment, add oil, sugar, and vanilla. Mix well.

Mash bananas in a bowl and add to mixture. Mix well.

Then add eggs one at a time and mix well.

Slowly pour in flour mixture. Then add chocolate chips. Mix well. Pour batter into loaf pan and bake for about 60-70 minutes or until you poke with a toothpick and it comes out clean.

Let your bread cool for at least 1 one before cutting.

ORANGE GLAZE

Zest the orange and put zest to the side.

Squeeze the juice from the orange and place in a cup or bowl.

In a small saucepan, melt butter then add sugar and 2 tbsp of orange juice. Stir until it fully dissolves.

Based on the consistency you desire; you can add more juice.

Let the glaze cool for about 10 minutes then pour over the cooled bread and sprinkle with the orange zest.

Slice and serve.