**Gluten-Free Blueberry Breakfast Bread [Vegan]**

*Ingredients*

* 2 flax eggs
* 2 – 3 ripe bananas, mashed (~1 heaping cup)
* 1/4 cup almond butter
* ~1/4 cup unrefined coconut sugar (omit for lower sugar or add up to 1/4 cup more for sweeter bread)
* 1 1/4 cup Old-Fashioned Rolled Oats
* 1 1/4 cup Oat Flour
* 2 teaspoons baking powder
* 1 heaping cup fresh or frozen blueberries

*Preparation*

* Preheat your oven to 350°F and line a bread pan with parchment paper.
* In a large bowl combine the ground flaxseed and filtered water. Stir and set aside for 5-10 minutes to allow the mixture to gel.
* Add in the smashed bananas, almond butter, and coconut sugar and stir to combine.
* Add in the oats and sift in the oat flour and baking powder and mix well until no clumps remain.
* Fold in the blueberries.
* Pour the batter into the parchment paper-lined bread pan and smoothing the top off with a spatula. Add optional additional blueberries on top.
* Bake for 50-60 minutes, or until the top is golden brown, and a toothpick comes out cleanly or with minimal crumbs. Remove from the oven and cool 30 minutes before slicing.
* Store in the fridge for 5-7 days and freeze for longterm storage.