**Healthy Banana Bread [Vegan]**

*Ingredients*

* 2 Flax Eggs
* 2.5 very ripe Bananas
* 1 tablespoon Almond, Soy or Coconut Milk
* 1 tablespoon Pure Maple Syrup
* 2 tablespoon Vanilla Extract
* 1/2 cup Apple Sauce
* 1.5 cups Almond Flour
* 1/2 cup Coconut Flour\*
* 1 teaspoon Baking Powder
* 1/2 teaspoon Salt
* 1/2 cup Lightly Toasted Pecans
* 1/2 Dark Chocolate Chunks (chips, or cacao nibs for totally refined sugar free option)

*Preparation*

* Pre-heat your oven to 350℉ and lightly grease a 9x5 inch bread loaf pan.
* In a small bowl, make your flax eggs (2 tablespoon + 1 teaspoon of ground flax seed mixed with 6 tablespoons of water)
* Mash 2 whole bananas with a fork (or in a mixer) and add the flax eggs. Mix well.
* Add the "milk," vanilla and maple syrup and mix again until combined.
* Add everything else minus the pecans.
* Chop the pecans into bits and toast in a non-stick pan over low heat (approximately 5 minutes or until fragrant).
* Lastly, mix in the chocolate and the pecans.
* Pour the mixture into the loaf pan and using a silicone spatula (or metal spoon) smooth until even (you don't have to be perfect, just try and get it so it settles into a mostly even shape).
* Bake in the middle rack for about an hour (start checking at 45 minutes by inserting a tooth pick in center until it comes out clean).