



Banana Nut Bread (Vegan)

Crust Ingredients:

4 cups	all-purpose flour
1 Tbsp.	baking powder
1 tsp.	baking soda
½ tsp.	salt
1 tsp.	cinnamon
3 Tbsp.	corn starch
2 tsp.	vanilla
3 cups	mashed bananas
1 cup	sugar
½ cup	brown sugar
½ cup	canola oil
¾ cup	almond milk
2 Tbsp.	water
1 cup	walnuts, coarsely chopped



Directions:

In a medium bowl, combine all dry ingredients. Make a well in the middle and set aside. In another medium bowl, combine all wet ingredients, including the sugar, and mix well until smooth. Pour into the well in the center of the dry ingredients and stir just until moistened. Batter should be lumpy – do not over mix. Spoon batter into loaf pans that have been sprayed with a baking spray or nonstick cooking spray. Bake in 350° oven for approximately 55 minutes or until a toothpick inserted in the middle comes out clean. If necessary, cover with foil the last fifteen minutes to prevent over browning. Cool for 2-3 minutes and then remove from pan. Serve hot or at room temperature.

Yields: 3 – (9"x5"x3") loaves or 6 mini-loaves (5"x3"x2")