



Cooking in the Kitchen at Olums

Molly Morgan RD, CDN, CSSD
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Blueberry Coconut Banana Bread

Serves 16

Ingredients:

3 ripe bananas, mashed
½ cup coconut milk
2 eggs
½ cup vegetable oil
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
⅔ cup brown sugar, packed
2 ½ cups whole wheat pastry flour
1 cup fresh blueberries

Directions:

Preheat the oven to 350° F and prepare a loaf pan with non-stick cooking spray.

In a mixing bowl combine the mashed bananas, coconut milk, eggs, and vegetable oil.

Add the baking powder, baking soda, cinnamon, nutmeg, brown sugar, and flour.
Stir to combine; the mixture will be thick.

Then stir in the blueberries.

Transfer the mixture to the prepared loaf pan and bake for 30 – 40 minutes. To test if it is done, insert a toothpick; it should come out clean.