

# Grain-free banana walnut bread

## Ingredients

### Bread

¾ cup coconut flour  
6 eggs  
½ cup honey  
¼ coconut oil  
1 tsp vanilla extract  
½ tsp almond extract  
2 ripe bananas  
¼ tsp baking soda  
¼ tsp cinnamom  
¼ tsp nutmeg  
1 cup chopped walnuts

### Walnut Crumble Topping

½ cup almond flour  
2 Tbsp coconut oil  
2 Tbsp honey  
1 Tbsp cinnamon  
½ cup walnuts, chopped

### Directions

1. Preheat oven to 350 C
2. Combine all wet ingredients and mix with a hand blender until you form a smooth batter
3. Combine all dry ingredients and spices and ensure they are well mixed before combining with wet mix
4. Line a bread pan with parchment paper and pour batter into pan
5. In a small bowl combine walnut crumble ingredients together and mix with a spoon until well combines
6. Gently cover batter with walnut crumble mix
7. Bake loaf for 45-50 minutes or until crumble is browned and a knife can be placed in the middle of bread and come out clean.
8. If crumble starts to look to brown, cover with foil until loaf has finished cooking