

## DOUBLE CHOCOLATE PEANUT BUTTER BANANA BREAD

3 cups almond flour (I used Bob's Red Mill)  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/4 cup unsweetened cocoa powder  
2 ripe bananas, smashed  
3 eggs, beaten  
3 tablespoons maple syrup  
1/4 cup peanut butter + 2 tbsp additional for topping (no added sugar- I like the Central Market brand)  
1 cup dark chocolate chips + 1 tablespoon additional for topping

Preheat oven to 350F. In a medium bowl, combine the almond flour, baking powder, baking soda, sea salt, and cocoa. Stir until it's combined.

In a large bowl, mash the bananas. Following, mix in the whisked eggs, peanut butter, and maple syrup.

Add the dry ingredients to the wet ingredients and whisk until it's combined. Fold in the chocolate chips.

Line a bread pan with parchment paper, folding and tucking the parchment paper around the edges. Pour the batter into the lined bread pan. Swirl in some additional peanut butter on top and sprinkle with the chocolate chips.

Bake for 40-45 minutes and allow to cool before slicing.

\*Recipe adapted from the Toasted Pine Nut