

4-INGREDIENT FLOURLESS CHOCOLATE CHIP BANANA BREAD

INGREDIENTS

- 1 ripe banana
- 1 cup oats
- ½ cup peanut butter
- ½ cup mini chocolate chips



INSTRUCTIONS

1. Preheat oven to 350°F. Lightly grease 9×5-inch loaf pan with non-stick cooking spray and line with parchment paper; set aside.
2. Add the bananas, oats and peanut butter to a blender and blend until smooth. Try not to over blend the batter as this will lead to a denser loaf. Blend just until the oats are ground. Stir in the chocolate chips.
3. Pour batter into prepared loaf pan. Garnish with thin banana slices and more chocolate chips, if desired.
4. Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean.
5. Let bread cool completely in loaf pan. Store bread covered tightly with plastic wrap in the loaf pan or in an airtight container in the refrigerator.