

Cabin Juice Elevated Eatery & Bar

Buckwheat Banana Bread

DRY INGREDIENTS

- 180 g / 1½ cups [buckwheat flour](#)
- 1 tsp of baking powder
- ¾ tsp of [baking soda](#)
- 1½ tsp of cinnamon

WET INGREDIENTS

- 1½ cups mashed up, overripe bananas (approx. 3 medium / 550 g)
- 60 ml / ¼ cup mild tasting olive oil
- 90 ml / 1/3 cup + 2 tsp almond milk or coconut milk
- 2 tsp lemon or lime juice
- 125 g / ½ cup + 2 tbsp coconut sugar or organic cane sugar

INSTRUCTIONS

- Preheat oven to 350° butter
- Lightly sprinkle flour a loaf pan
- Mash up the bananas with your hands, mix in the wet ingredients
- Sift together the dry ingredients
- Add the wet ingredients into the dry ingredients, mix
- Pour your mixture into the loaf pan & allow the batter to rest for 30 minutes to an hour before baking
- Bake at 350 for 30 to 40 minutes
- Check with the cake tester allow to cool on a rack done