



## Haigh's Chocolate, Banana, Coconut Bread

**Preparation time:** 20 mins | **Cooking time:** 1¼ hours | **Serves:** 8-10

1 ¼ cups (150g) almond meal	½ cup (80g) raw almonds, roughly chopped
1/3 cup (45g) coconut flour	½ cup (40g) shredded coconut
½ cup (110g) coconut sugar	3 ripe medium bananas, mashed
2 teaspoons ground cinnamon	½ cup (140g) almond butter
1 teaspoon ground nutmeg	6 extra-large free-range eggs, lightly beaten
2 teaspoons baking powder	¼ cup (60ml) coconut oil, melted
2 teaspoons bicarbonate soda	1 tablespoon vanilla extract
¼ teaspoon salt flakes	
<b>150g pack Haigh's dark chocolate pastilles, roughly chopped</b>	



1. Preheat oven to 160°C (140°C fan-forced) and lightly grease a large 11.5cm x 22cm loaf tin and line with baking paper.
2. In a large mixing bowl, combine almond meal, coconut flour, sugar, cinnamon, nutmeg, baking powder, bicarbonate soda, salt, 100g chopped chocolate, 1/3 cup raw chopped almonds and 1/3 cup shredded coconut, stirring until mixture is well combined.
3. In a medium mixing bowl, combine bananas, almond butter, eggs, coconut oil and vanilla bean paste, stirring until combined.
4. Add the wet banana mixture to the dry almond mixture, stirring gently until well combined. Pour batter into prepared loaf tin. Sprinkle over the remaining chocolate, almonds and coconut. Place tin in preheated oven for 1 hour. Remove tin from oven, cover with foil (to prevent top from burning) and return to oven for a further 15 minutes or until a skewer comes out of the centre clean. Allow banana bread to cool in tin before turning out and slicing.

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