*Paleo Banana Bread (adapted from Primally Inspired Banana Bread)*

**Ingredients:**

4-6 ripe bananas (if small I go with 6)

1/3 C coconut oil (melted)

4 Eggs

1 tsp of cinnamon

1 tsp vanilla

2-3 tsp of honey (can be omitted)

½ C coconut flour (sometimes an extra tablespoon but a little goes a long way!)

1 tsp baking soda

1/3 C dark chocolate chips (I use Enjoy Life)

**Baking Instructions:**

Preheat oven to 350. Mix all wet ingredients together. Add in flour and baking soda mixture and gently put in chocolate chips. Pour in lightly greased pan or use parchment paper lined in bread pan. Bake at 350 for 45-60 minutes until toothpick is cleaned. ENJOY!

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