



Dark Chocolate Banana Bread Bars

New Style No Eggs, Butter, Granulated Sugar Banana Bread

- 1 Tablespoon ground flaxseed
- 3 Tablespoons water
- 1 cup all purpose flour
- 1/4 cup white whole wheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/3 cup organic chunky peanut butter
- 2 ripe bananas, mashed
- 1/2 cup agave nectar
- 1 teaspoon almond extract
- 1 teaspoon vanilla
- 1 Tablespoon unsweetened cocoa
- 1 Tablespoon chunky peanut butter
- 3 Tablespoons dark mini chocolate chips
- 1/4 cup chopped roasted salted peanuts, optional

*Use organic ingredients if available

In a small bowl, stir together 1 Tablespoon ground flaxseeds and water; set aside for 5 minutes.

Preheat oven to 350 degree F. Spray 7x11-inch foil lined square pan with cooking spray.

In medium bowl, combine flour, baking powder, baking soda, and salt.

In mixer, cream together peanut butter and bananas. Add agave, flaxseed mixture, almond extract, and vanilla. Gradually stir in dry ingredients until combined.

Remove 1/2 cup batter; stir in cocoa, 1 Tablespoon peanut butter, and mini chocolate chips. Set aside.

Spread remaining batter into prepared pan. Drop spoonfuls of chocolate batter over banana batter. Lightly swirl together; sprinkle top with chopped nuts if desired. Bake for 25 minutes or golden brown. Cool in pan 10 minutes; use foil to remove from pan on wire rack; discard foil; cool completely. Cut into 12 bars

Cooks Note: If you have a brand of peanut butter that is too thick, add an additional teaspoon of liquid, (i.e. water or almond milk etc.) to reduce thickness

About the Recipe: Those two ripe bananas can turn into the most delicious bar shaped quick bread squares, twirled with swirls of dark chocolate. Flaxseeds double as the egg and white whole wheat flour adds a whole wheat plus. Dessert or a quick snack – simply delicious!