

## **Banana bread (vegan)**

4 medium sized ripe or over ripe bananas  
1/2 canola oil  
1/2 cup organic cane sugar  
1 teaspoon vanilla extract  
1 1/2 cups white whole wheat flour  
1 Tablespoon egg replacer powder  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt

Preheat the oven to 350 degrees. Line cupcake pans with 14 liners.

Mash the bananas well or puree them in a food processor. Add the oil, sugar & vanilla and blend well.

Add the flour, egg replacer, baking powder, baking soda and salt. Blend until just combined. Do not overmix.

Pour into 14 cupcake liners, filling each one about 2/3rds full. Bake at 375 degrees F for ~17 minutes or till a toothpick inserted comes out clean.

Serve warm.

Adapted from:

<http://www.vegrecipesofindia.com/banana-bread-eggless-vegan-recipe/>