



Gluten Free Tahini Banana Bread

FEATURED PRODUCT:

IF YOU CARE Parchment Paper

INGREDIENTS

- 1 cup ripe bananas, mashed + 1 whole sliced in half for topping
- ¼ cup date syrup
- 1/3 cup tahini (we used Peloponnese)
- 1 ¾ cup almond flour
- ½ tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp salt
- 1 tsp baking soda
- 2 eggs
- 1 tsp vanilla extract
- 1 tbsp sesame seeds

INSTRUCTIONS:

1. Preheat oven to 180°C.
2. In the bowl of a mixer add all ingredients and mix until smooth, then pour batter into If You Care Paper Loaf Pan, then add the sliced banana on top and sprinkle with sesame seeds.
3. Bake for about 1 hour or until golden brown and a toothpick comes out clean.
4. Serve warm or save for later!