

## Banana Bread

3/4 c mashed banana

3 eggs

2 T maple syrup

1/2 t cinnamon

2 1/4 t baking powder

1/3 c oil

1/2 c water

1/2 t stevia

1 t baking soda, heaping

1 c white flour

1 c barley flour

1 c currants

1 c chocolate bits



Mix the banana, oil, eggs, & water. Mix the dry ingredients together. Combine the wet and dry and mix until combined. Fold in the chocolate chips and currants. Bake in a greased loaf pan for about 40-50 minutes, at 325 F (just under 180 C).

Notes: I didn't have enough white flour so I subbed with barley flour. The original recipe called for 2 cups of white flour. The original recipe(s) also called for 1 cup of nuts, but no one here much likes nuts. I mixed the stevia in with the dry ingredients. After about 20 minutes I covered my loaf with foil. It still browned, but not as quickly or as darkly. If baked goods get to "browned" around here the kids are certain they are burned.

