

Gluten Free Tropical Banana Bread with Almond Flour and Macadamia Nuts

This Gluten Free Tropical Banana Bread is dense, moist, and loaded with amazing tropical ingredients. Slice yourself a piece for an unbelievable breakfast treat, or maybe have a slice along with a spot of tea in the afternoon.

Ingredients

- 2½ cups blanched almond flour
- 1/3 cup cornstarch
- ½ teaspoon ground ginger
- ½ teaspoon coarse salt
- 1 teaspoon baking soda
- 3 over ripe bananas
- 3 large eggs
- ¼ cup Greek yogurt
- ½ cup pure maple syrup
- 1 teaspoon pure vanilla extract OR coconut extract
- 1 cup chopped candied pineapple chopped
- ½ cup crushed coconut chips reserve 2 tablespoons for topping
- ¼ cup chopped macadamia nuts



Instructions

1. Preheat oven to 350 degrees.
2. In a large bowl, whisk together the almond flour, cornstarch, ground ginger, baking soda, and salt. Set aside.
3. Mash the bananas in a medium bowl. Add the eggs, Greek yogurt, maple syrup, extract. Whisk well to combine.
4. Add the wet ingredients to the dry ingredients and stir until thoroughly mixed. Stir in the chopped pineapple, coconut, and macadamia nuts (minus the reserved 2 tablespoons) until just combined.
5. Spoon the batter evenly into a loaf pan that has been sprayed with baking spray or coconut spray.
6. Top the loaf with the reserved coconut chips. Bake the loaf in the preheated oven for approximately 90 minutes, or until a toothpick inserted in the center comes out clean.
7. Cool the loaf on a wire rack for at least 60 minutes and then carefully turn it out of the pan to continue cooling.