

Super Moist Banana Bread



- 3 very ripe smashed bananas (peel is mostly black)
- 1/3 C melted vegan margarine
- 1 C sugar
- 1 Tbsp ground flax seeds
- 3 Tbsp water
- 1 tsp vanilla extract
- 1-1/2 tsp baking powder
- 1 tsp baking soda
- 1/8 tsp salt
- cinnamon to taste

- nutmeg to taste
- 1-1/2 C All Purpose Flour

Preheat oven to 350 degrees. In a small cup mix flax seeds and water until combined and set aside.

In a large bowl, mix smashed bananas and melted margarine with a wooden spoon. Mix-in the sugar, flax seed mixture, and vanilla until well incorporated.

Add baking powder, baking soda, and salt into the mixture and stir well. Add cinnamon, nutmeg, and flour and stir well.

Pour mixture into a well greased and floured loaf pan and bake for 45 minutes or until done.