

Black Bottom Banana Bread

Ingredients:

2 c	Date Sugar	2 tsp	Cinnamon
2 c	Bananas	4 tsp	Nutmeg
2 c	Water	1 tsp	Sea Salt
1 c	Canola Oil	½ c	Cocoa Powder
¼ Tbsp	Vanilla Extract	1 tsp	Nutmeg
4 ½ c	Unbleached Flour		
2 tsp	Baking Powder		
2 tsp	Baking Soda		



Cream date sugar & bananas together. Add oil, water, and vanilla. Let mixture rest while measuring and sifting dry ingredients.

Grease loaf pans. Add dry ingredients to wet and mix minimally. Reserve half in a separate bowl; this will be the plain batter for the tops of the loaves. Add sifted cocoa powder to the original batch. Mix just to combine; this will be your "black bottom" batter. For each loaf, put a heaping scoop of black bottom into the pan. Then scoop an equal amount of plain batter on top.

Bake at 325 until loaves are medium dark brown and toothpick comes out clean.

Makes two medium loaves or four mini loaves.

